

FOR THE CANADIAN WOMAN

OCTOBER 1955

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by Rosemary Boxer




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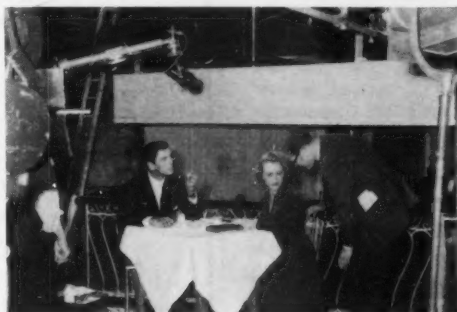
Margaret Newcombe goes to Ottawa and discovers new way to get a dream house.

NOT EVEN a merciless heat wave could stop the industrious, energetic and determined housebuilders you see through the window in the photograph above. They were so busy co-operating on building each other's homes that they wouldn't take time out to pose for one of Ottawa's most famous photographers, Malak. Margaret Newcombe, however, turned chicken and dragged one of the husky builders into the shade of an unfinished house to get an on-the-job account of this unusual co-operative venture in the making. She's quizzing Don Williams, a cartographer in the army and one of twenty-two veterans who have formed the second successful home-building co-op near the town of Deschenes, Quebec. He and his fellow workers in the Marrick Co-op were so impressed with the original Marrocco Co-op, started at Deschenes by the Institute of Social Action at St. Patrick's College, Ottawa, that they came up with one of their own. All of them are unprofessional, spare-time builders but they expect to complete their two-story, four-bedroom homes at a cost of \$7,900 per house by pooling their skills, savings and buying power. They are one of seventeen groups who are following the mutual-help, mutual-trust road blazed by the new type of co-operative you can read about on page 18.

Margaret reports it was a pleasure to work on the article, *Out of Their Dreams . . . These Houses*, because "everyone was so co-operative! They really are willing to shed their own likes and preferences and work together for the good of the whole group." She herself is off this month to realize a private dream of her own—building castles in Spain. She and her artist husband, W. J. B. Newcombe, expect to spend a year or two by the blue, blue waters of the

Mediterranean, writing and painting, respectively.

The dignified dean of a prairie university chatted tolerantly with the young visiting professor of the new science of child psychology, until the visitor horrified him by saying, "You shouldn't teach children not to swear—you should teach them *when* to swear." That was years ago and the visitor was of course Dr. William E. Blatz of the Institute of Child Study at the University of Toronto. Bill Blatz has always been a firm believer in shock tactics. Thus he interrupts a lecture to fix a medical student with a suspicious eye and demand, "Are you normal? What is normal?" . . . and after the poor fellow has floundered hopelessly with a definition, "If you don't know what normal is how can you be so sure you're normal?" On page 13 Dr. Blatz begins a new exclusive series of *Chatelaine* articles.



There she goes again! It's our Rosemary, of course, this time shining forth as a film actress. She was flown to England this summer to be the hostess in a film series of five-minute household hints, called *Tips*, which will start showing in

Canadian theatres this month. The handsome chap opposite her is film star Anthony Steele, of *Four Feathers*, and the man making the suggestions is Director Jerry Landow. Rosemary was asked, too, to check accents, script, properties and action as being appropriately Canadian.



Every woman who has ever gained an ounce will just love—and sympathize with—Juliette. The TV star who confesses, page 17, that she'd rather eat than sing, is remarkably care-free on the subject of her own weight. She can well afford to be non-

chalant about it because her husband, plus all other red-blooded males, thinks every triumphant calorie is added in just the right way to just the right place. Both our art editor and photographer displayed the standard male reaction to Juliette and concentrated on showing as much of her as possible in the layout, leaving the rest of us to wonder what her hearty-type cooking has done to the man in her life. So we rescued this solitary shot of the two of them together, and, just as you guess, her musician-husband, who appreciates her cooking down to the last shred of grated cheese, gulps it all down without putting on a pound. Juliette also shows a commendable show-business spirit. Just minutes before the *Chatelaine* photographer arrived she skidded down her front steps, scraping off painful layers of skin on her back and legs and bruising herself severely. You'd never know it to see her beaming smile, would you? ♦

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(Made in Canada)



Vol. 27 No. 10

Everything good goes in the mixing bowl when mother cooks—especially if she's using one of the 206 Famous Brands Recipes which start on page 49. Color photograph, Peter Croydon.

Chatelaine

FOR THE CANADIAN WOMAN

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Printed and published by MACLEAN-HUNTER PUBLISHING COMPANY LTD., 481 University Avenue, Toronto 2, Canada. HORACE T. HUNTER, Chairman of the Board, FLOYD S. CHALMERS, President, DONALD F. HUNTER, Vice-President and Managing Director, THOMAS H. HOWSE, Vice-President and Comptroller. MONTREAL OFFICE: 1242 Peel St., Montreal 2, P.Q.; EUROPEAN OFFICE: Maclean-Hunter Limited, Wellington House, 125 Strand, London, W.C.2, Telephone Temple Bar 1618; Telegraph, Atabek, London; U.S.A.: Maclean-Hunter Publishing Corporation, 522 Fifth Avenue, New York 36. SUBSCRIPTION PRICES: In Canada, 1 year \$2.00; 2 years \$3.00; 3 years \$4.00; 4 years \$5.00; 5 years \$6.00. Price for all other countries \$3.00 per year. Copyright 1955, by Maclean-Hunter Publishing Company Limited. The characters and names in fiction stories in Chatelaine are imaginary and have no reference to living persons. Manuscripts submitted to Chatelaine must be accompanied by addressed envelopes and return postage. The publishers will exercise every care in handling material submitted but will not be responsible for loss. Chatelaine is fully protected by copyright and its contents may not be reprinted without permission. Authorized as Second-Class Mail, P.O. Department, Ottawa.

YOU WERE ASKING

Chatelaine



Some Daughters Don't Quarrel



Why you Quarrel with Your Daughter (August), was one of the most interesting articles I have ever read. I am twenty, now, and am the proud owner of the most wonderful stepmother in the world. . . . We very seldom quarrel and it might be better termed as disagreeing. Often when I think it out after our talk I realize she is absolutely right. We are the best of friends and I always tell her about my work, friends and dates . . . If some mothers and their daughters would just take your wonderful article to heart this would be a much happier world to live in.—*A happy girl, Barrie.*

Smoke-Damaged Furniture

We were unlucky enough to have lightning hit our home, causing a fire. The smoke fumes acting on the wax have made an oily sticky surface on my walnut furniture. How can I clean it?—*Mrs. R. A. Duncan, Rosetown, Sask.*

Apply liquid wax freely, wiping off with an absorbent cloth. This should remove the sticky substance. If not, go over the furniture with a special wash made of 3 tablespoons linseed oil, 2 tablespoons turpentine and 1 quart hot water. Wash a small area at a time and dry immediately. If surface is still soiled, use a little lemon oil and fine pumice powder or rottenstone, rubbing with the grain of the wood. When furniture is thoroughly clean and dry apply creamy polish.

Ten-Year-Old Pioneer

May Davis' article, I Was a Pinafore Pioneer (August), was one of the most delightful accounts of early life in Saskatchewan I have ever read. There are many Anglican readers of your paper who will recollect with pleasure the charming personality of Mrs. Davis when she was president of the Deanery of Qu'Appelle.—*Mrs. Gertrude Burge, Sintaluta, Sask.*

. . . We have read with pleasure the article by Mrs. Davis. I do hope there will be more of the story.—*Mrs. A. Charade, Montreal.*

Dye a Nylon Bunting Bag



I have a completely nylon bunting bag, bright pink, which I would like to dye royal blue for our newest arrival—a son. I have never used dye and would appreciate any information you can give me.—*Mrs. Evelyn Story, Matheson, Ont.*

Weigh the article and use the amount of dye specified on the package for the weight. Wash the bag thoroughly, and remove original color with commercial dye remover. Nylon tends to set in creases at too high a temperature so be sure to use a large vessel and plenty of water to avoid crowding. Rinse thoroughly. Dye (in a large container) according to instructions on the package, stirring evenly until the wet garment is one shade darker than you actually want it. Rinse thoroughly until all color is gone from rinse water. A hint: since very dark colors are hard to dye evenly, stick to the light, bright colors. Royal blue should be fine.

More letters on next page

Send your comments and your questions to The Editor, Chatelaine, 481 University Avenue, Toronto 2. All letters must be signed, but, where requested, names will not be published on personal questions.



Sickness at your house?

TODAY, medical and nursing authorities are recommending home care for more and more patients . . . especially if someone in the family is skilled in home nursing.

There are several reasons why home nursing is of such great importance now. Nearly all of our country's hospitals are crowded. In fact, they care for more than two million patients a year. Naturally, doctors, nurses and their assistants are busier than ever before. So, whenever a patient can be adequately cared for at home, hospital beds and personnel are freed for more serious cases.

Moreover, the cost of a long hospital stay is a heavy financial burden to the average family . . . as well as a source of worry to the ill person. Lengthy hospitalization may also make the sick person depressed and even doubtful of his recovery. These attitudes can often be offset when the patient can safely and conveniently be cared for within the family circle. In fact, familiar home surroundings and family companionship can often help to hasten recovery.

Fortunately, in such circumstances, home nursing can usually be performed adequately by a family member under the direction of the doctor. To give the best possible help to an ill person, however, the home nurse must know how to follow the doctor's specific instructions, and be able to care for both the physical and emotional needs of the patient. In

addition, the home nurse should be prepared to make some simple but essential observations which help the doctor determine the patient's progress.

Suppose you had to give home nursing care to someone in your family. Would you know how to do any of the following:

1. Could you carry out a doctor's orders to observe and record a patient's breathing, or to take his pulse?
2. Help a sick person overcome fears and anxieties?
3. Persuade a child to take medicine?
4. Help a bed patient maintain comfortable posture?

Since illness may occur unexpectedly at any time in any family, someone in every household should be a qualified home nurse.

You can learn more about home nursing skills in free courses given in most communities by the Canadian Red Cross and St. John Ambulance Association. If you cannot enroll in one of these courses, you can learn many essentials of home nursing with the help of Metropolitan's 32-page, illustrated booklet called *Sickness At Your House?* Just fill out the coupon below to receive a free copy. It explains how you can do many things — expertly and gently — that are conducive to a sick person's comfort, contentment and recovery.

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YOU WERE ASKING *Chatelaine*

CONTINUED

New Understanding for Retarded Children

It was with deep interest I noted the article, New Help for Those Who Will Never Grow Up (August), both as the parent of such a child and as an active member of the Association for the HELP of Retarded Children, Inc. Articles such as this are bringing to the public a true picture of this deep, non-understood and so overlooked affliction . . . Thank you.—*M. E. Cartwright, London, Ont.*

Plastic Has the Edge

Which of the many types of clotheslines on the market would you recommend?—*Mrs. Coventry, Big Lake, Ont.*

Two types of plastic-coated clotheslines, one with a wire core, the other with viscose rayon, have our Chatelaine Seal of Approval. At present, plastic-coated lines have a slight edge over metal, as aluminum may stain clothing and stainless steel is expensive and difficult to join. Some plastic lines in the past had a tendency to crack but this difficulty has been largely overcome.

What Happened to John?



Please could we have more wholesome stories such as I Don't Love You Any More, so different to the sexy trash handed out by most writers today. How about a sequel so we could see how John's new love affair turned out, and who Maggie made happy for the rest of his life?—*Mary Agnes Brant, Brockville.*

The End of the (Chair) Affair

Just a thank you for asking about those ice-cream chairs. I received four and a table from a lady in Chapleau; also noted that you have track of lots more. I enjoy Chatelaine and read it from cover to cover. Again thank you.—*Mrs. E. B., Monticello, Ont.*

Where Does a Color Scheme Start?

In decorating a room, do you first choose your draperies and get your color scheme from them, or vice versa?—*Mrs. Margaret Eby, Kitchener.*

It's very wise to get your draperies first, and then match either wallpaper or paint to them. You'll have a far easier job.



CHATTY'S MAILBOX

. . . I like your puzzles. I haven't made your house yet because I don't know how tall you are.—*Linda Graham, Harding, Man.*

I can't write yet, so my Mummy is writing this for me. I am 5 years old, my brother Frank is 3 years and Louise is 1½ yrs. How old are you? I am going to school this year. Do you chipmunks go to school? Good-by now. Love.—*David Emmerson, Ottawa.*

. . . I am just writing a few lines to introduce myself to you. My name is Jean and I am thirteen. I enjoy all of your things that there are to do. On your first fun page you said that you were just plain but I think you are very smart.—*Jean Young, Calgary.*

. . . I made a stump house for you. I didn't have anything to make a TV aerial so I took the salt spout. Love.—*Shirley Hudlin, Cagetown, N.B.*

PHOTOGRAPHS IN THIS ISSUE—By Malak (page 1, 18, 19), Jack V. Long (1, 17), Paul Rockett (6), John Sebert (8, 20), Ken Bell (10), Peter Croydon (26, 28, 29, 129), Miller Services (30).

JULIE JOHNSON—Noted Merchandising Consultant selects these as the

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Old-time hoedown lures cowgirls and skeletons; older pupils round dance next door.

How Your Town Can Have A SAFER, HAPPIER HALLOWEEN

The high jinks were getting out of hand, so Weston brought Halloween indoors. At first some parents objected, but the youngsters loved it from the start

By EILEEN MORRIS

WESTON, ONT., a town of 9,000 good neighbors, has given Halloween a new look, by taking it off the streets.

The story of how the town's Recreation Commission, with the help of other organizations, substitutes harmless fun for high jinks may help your town.

Instead of descending on householders and storekeepers for "shellouts" Weston youngsters now cut loose at dozens of simultaneous parties in their own schoolrooms, churches and auditoriums all over town. About 2,400 goblins, tramps and clowns turn up for the costume parades, square dances, apples and sing-songs. And by the youngsters' own vote it's "lots more fun" and far less boring than the usual Halloween outlets of soaping windows, turning on hydrants and fire alarms.

Parents, who resented any suggestion of "regimenting" their children's good time when the parties began in 1946, now pitch in to help run the games or come along just to watch the fun.

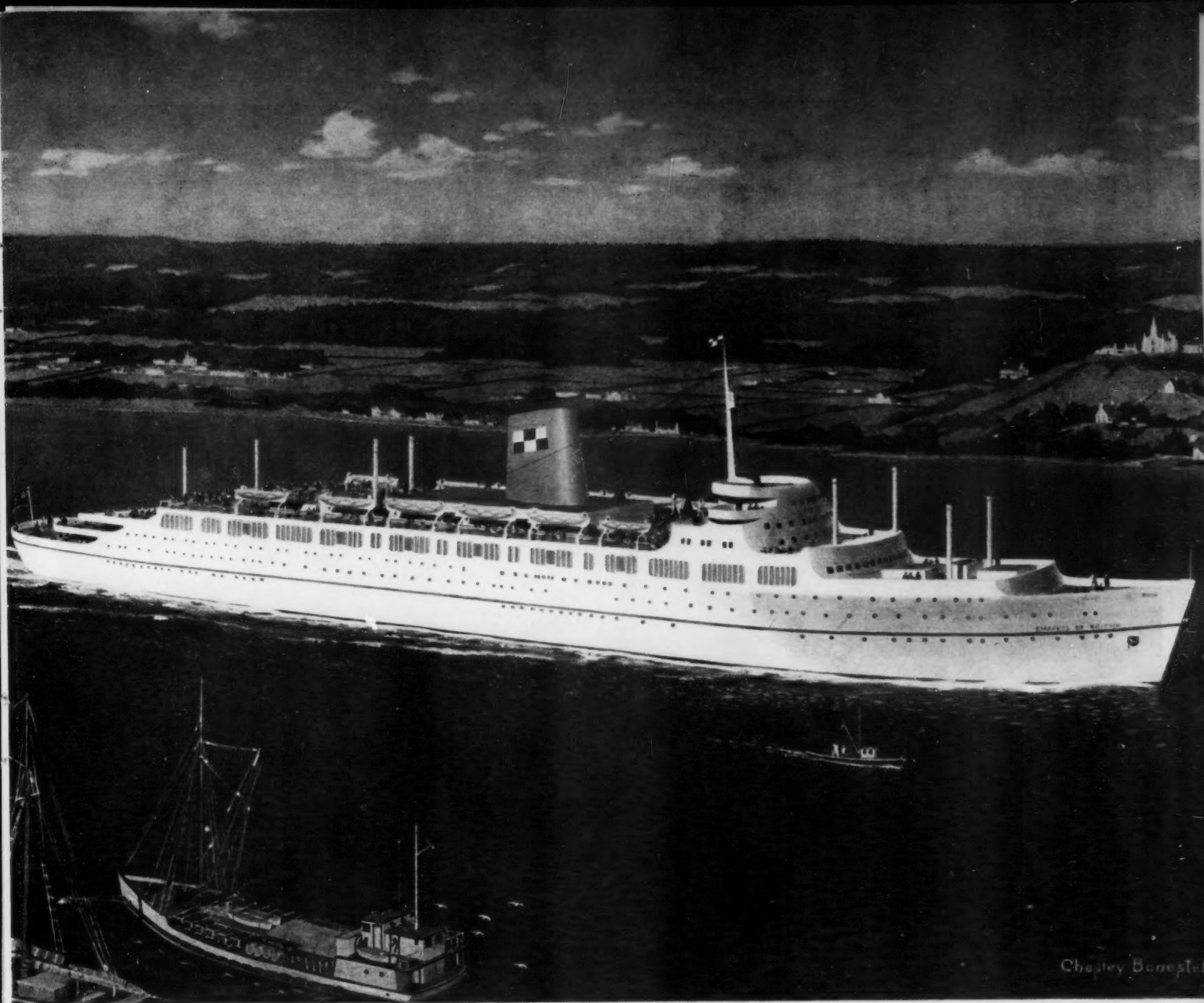
The program for each party is geared to the children's own tastes and planning is kept flexible. There's always room to try something new, or junk a failure. For a time grade nines and high schoolers were lumped together, but the age difference spoiled their fun. Now they have separate parties. One year the committee put on an evening of professional entertainment for children massed in a large auditorium. It didn't go over. There were too many children together and they were forced to remain spectators too long. Smaller parties, more active fun are now the rule.

Continued on page 124



Above—a balloon-blowing contest goes onstage at school. At right, only toddlers are left to go calling (on close, next-door neighbors) for shell outs. They're back home safe and early.





Chester Bonestell

Canadian Pacific presents the luxurious new **EMPRESS OF BRITAIN**

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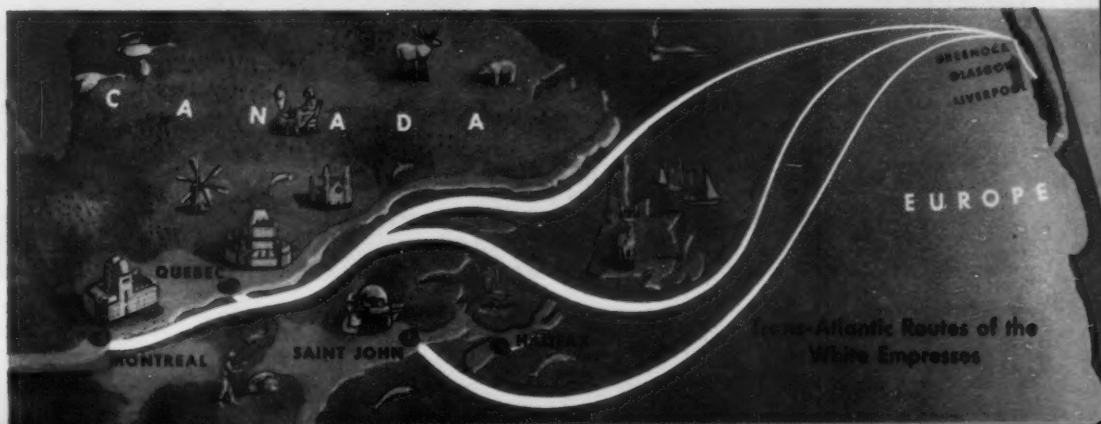
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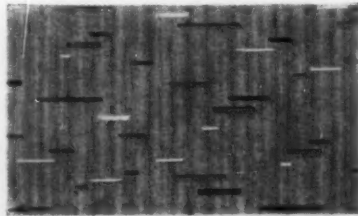
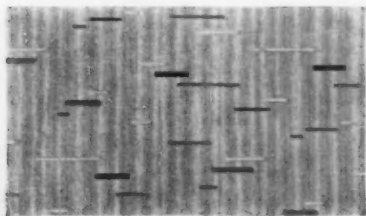


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WITH DORIS THISTLEWOOD

Home furnishing takes a cue from Paris, too



WATCHING new trends in home decorating appear each fall is even more exciting to me than waiting for the big fall fashion story to break in Paris. While swapping notes with Rosemary Boxer, Chatelaine's fashion editor, the two of us were amazed to discover so many similarities in this fall's fashion and furnishing trends.

COLOR . . . This fall both the fashion and interior designers are concentrating on beiges, and browns with black. For accent they're using brilliant jewel tones of turquoise, blue, ochre, green and crimson. In the fashion world they call it the "Pale Look." In furnishings the interior designer uses these soft muted beiges for walls, draperies and rugs, then forms bright pools of color with furniture upholstered in intense accent colors or fashion's favorite, rich earth brown combined with black. Deep-brown walnut is the favorite furniture wood.

SILHOUETTE . . . This fall the molded line is being used by the fashion designers to give a consciously natural look to the body. The bust is rounded, the skirt belled and the effect supple. Furniture also emphasizes sculptured lines that are pleasant to look at and comfortable. Not only are arm rests and legs rounded but the new slim upholstery is tapered and contoured.

FABRICS . . . In the use of texture, fall fashions and interior decorating go separate ways. Coats, suits and dresses appear in shaggy tweeds or knobby weaves trimmed with fur, while upholstery fabrics are smooth materials, depending on color for their interest. Threads of varying shades of one color are woven together just the same way iridescent taffeta is made.

TRENDS . . . Fashion has borrowed dramatic new designs in shoes, sportswear and evening clothes from Italy. Italian furniture designers, too, have set the stage for the sculptured softened lines and subtle embellishments of the new interiors you've been seeing lately. The strong influence of the Orient continues to inspire drapery, furniture and space arrangement in our homes, and this season Paris *couturiers* also looked to the East. Christian Dior presented an after-five collection made in rich fabrics from traditional Persian and Turkish patterns.

Color Scheme of the Month

INSPIRED BY Christian Dior's Persian ensembles, the color scheme I have chosen this month for a living room is warm and livable and yet surprisingly practical. Soft beige is used for the walls and woodwork, a deep sandy beige for the rug. The ceiling is white. Dark bronze green makes serviceable slip covers for the sofa while Dad's favorite chair is upholstered in earth brown. A walnut coffee table repeats this color. For accent, intense green blue covers two small armchairs as well as toss cushions on the sofa. Draperies have a beige background blending with the wall color while the pattern in brown, bronze green and green blue repeats the upholstery colorings. Use cream lampshades with brass bases and brass ash trays, etc. +

A *New*
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FOR GRACIOUS LIVING

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LAURENTIAN—newly created in Birks own Sterling Craftshops—gracefully combines traditional beauty with contemporary design. Equally at home in either a formal or informal setting, Laurentian is always beautiful, always in good taste. To introduce this exclusive new sterling pattern, Birks offers substantial savings on all purchases of Laurentian prior to November 1st. An example is the specially priced four-piece place-setting illustrated above—comprising luncheon knife and fork, 5 o'clock teaspoon and salad fork.

BUDGET TERMS: 10% down, balance in 10 monthly payments

BIRKS *Laurentian*

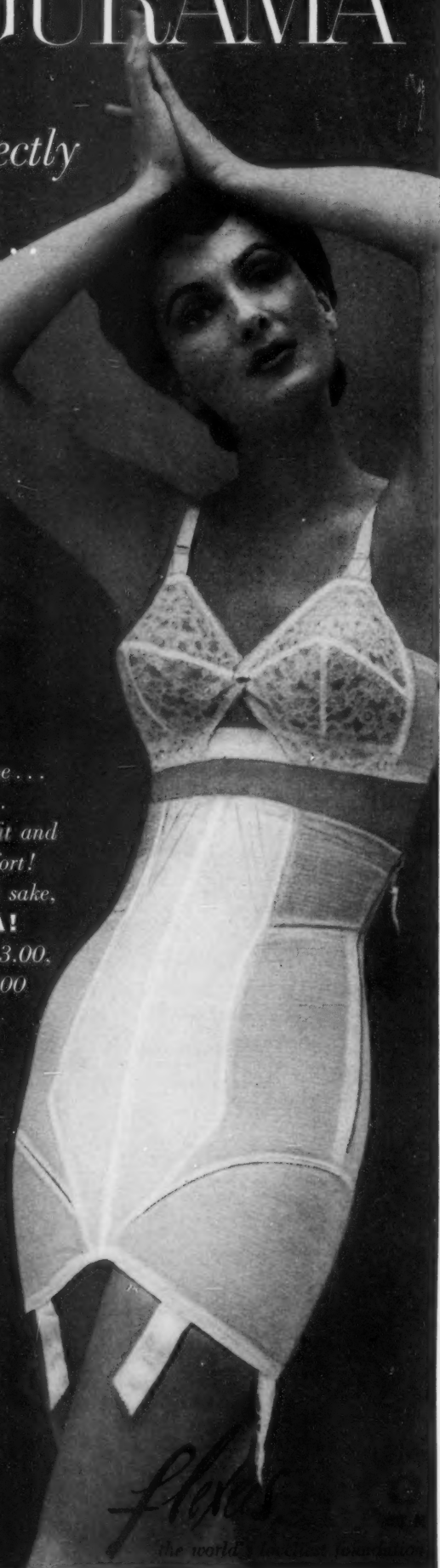


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CHATELAINE BEAUTY

Memo from Rosemary



SAY GOOD-BY TO THE LITTLE-BOY LOOK

Come the first cool, fresh days of fall and we all start thinking about new clothes and, inevitably, a change of face. So right now, along with the hot-off-the-press reports of the season's silhouettes (see pages 14 to 16), we're ushering in a fresh fashion in beauty: Paris calls it "the Josephine look." It's time to discard the old "Italian look" (if you haven't already) with its mussed-up, fly-away locks and the dead-white or the rosy skin, the rounded, ingenue eye. This fall the Italian look, the gamin and the water sprite have all grown up—become more formal, more frankly, fascinatingly female. The skin is still pale, certainly, but with a honey-and-cream paleness and no hint of anemia; eyes are soft and faintly slanting, and hair is sculptured, restrained and no longer looks as if it had been dragged backward through a hedge.



Romantic Revival, 1955 . . . In lighthearted mockery of the macabre habit of tying a victim's locks on the top of her head out of the way of the French Revolution's guillotine blade, the ladies of Napoleon's court lifted their hair off their necks into a Grecian knot, and curled the front and sides in ringlets and tendrils about the face. Today's version is lighter, prettier but similar in feeling, if not inspiration. The back hair is swept up into a smooth coil or a halo of curls at the point of the crown, bound about by a wide

headband or scarf. The front hair is sheared and shaped to curve forward over forehead, temples and ears in short dahlia petals.

With a flood of browns running warmly through the fall collections, consider these highlights for your hair: a flicker of red or bronze for brown locks; topaz or golden lights to brighten plain, fair hair; or richer violet overtones to play up the depth of color in dark brown or black tresses. The methods are simple and offer varied life spans. There are, of course, mild color rinses that wash tints in one week, out the next. Or color-tone shampoos that fix the highlights in for thirty days or more. And, more permanent still, bottles of gentle, subtle color to paint on deftly, easily before a shampoo and keep until the hair grows out. But, whichever you choose, see how the warm, glowing tones make your skin seem paler, smoother by comparison. Which brings us to the next point . . .

From rice powder and paint . . . A honey-and-cream complexion; wide, dark eyes (wider and darker perhaps than nature intended)—these together add up to the new Romantic look. (The original was the result of rice powder and black paint.) Smooth on a pale, beige foundation; pale-beige powder. Draw a narrow band of green eye-shadow close behind the eyelashes, blend it out over the lid and then lay on a wing of gold eyeshadow above in the arc of the eye, blending the two together. Touch a faint hairline of green shadow over the lashes of the lower lid, in a short line at the outer corner of the eye. Use a brown or black eye pencil to stroke in darker, winging brows, and tip the lashes thickly with mascara—brown or black. Lipstick is bronze or coral, blotted and lightly powdered. +



At the piano, Dave Brubeck; on the sax, Paul Desmond — taken at the "hungry i" in San Francisco with other Columbia music-makers. Inspiration — the girl in the Jazz Lipstick!

Helena Rubinstein's new lipstick color

jazz

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Jazz becomes a lipstick color! Helena Rubinstein pulled Jazz right out of a red-hot trumpet solo . . . added a beat of the blues . . . created the most excitingly vibrant red your lips have ever worn!

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Buy Jazz in the nifty combos. Jazz lipstick, plus one of your favorite Helena Rubinstein shades. With them you'll get a red-hot and cool Jazz record by such famous Columbia recording artists as Dave Brubeck, Turk Murphy, Pete Rugolo and Eddie Condon.

The whole combo, record and two lipsticks, only 2.75. Jazz Lipstick in golden case, 1.50.

Helena Rubinstein, Toronto.



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THE GREATEST MENACE TO MARRIAGE TODAY

By Dr. William E. Blatz

*Quarrels over money cause more mischief than sex or in-laws, says this noted psychiatrist
who has treated hundreds of sick marriages in the last thirty years*

THE COUPLE who came to see me the other day looking for help with their marriage were typical in at least one main particular of the hundreds, from all walks of life, I have seen in my thirty years as the psychiatrist of the Family Court in Toronto.

They were having trouble with money. It wasn't that they didn't have enough to live on. He had a job and he was working regularly, but they had staked out a battleground around the handling of that money, a battleground on which they were both engaged in destroying their marriage with bitterness and distrust in a nonstop, nagging quarrel.

The handling of money is the most difficult of the mechanisms involved in marriage. It causes more trouble than sex or in-laws, both of which are often regarded as the main sources of marital difficulties. So many problems stem from the handling of money because it is in this area that the faith and trust of a man and woman are daily put to the test, the faith and trust that are the keystones of any happy successful marriage.

Over the past thirty years I don't suppose I have seen six cases that have come to me in which a reasonable trusting relationship has existed between the man and wife. And in all those cases where faith had faltered, this lack of trust expressed itself in the way they handled their money.

This was true of the couple I was speaking about. My first question was addressed to the man. "How much money do you make?"

"Fifty dollars a week," he said.

His wife looked at him. "You haven't mentioned your overtime," she said quickly.

I suspected at once that he was holding back on her for some reason or other. My next question was: "How much do you give your wife?"

"About twenty dollars a week."

What was she supposed to buy with this?

She bought the food and paid a loose classification of bills he called "incidentals."

"What does she do with what is left over?"

"Well," he said hesitantly. "There's never anything left over."

"How does she buy her clothes?"

"She can go down and order them," said the husband defensively.

I turned to the woman. "Do you have to ask for the money you get?" "Yes, every cent," she said leaning forward in her chair. "And I'm fed up to the teeth with asking."

"The only time she ever asks me is just when I'm leaving for work in the morning." He shook his head. "What a way to start the day."

I said to him, "Maybe she thinks that is the only chance she has to get you to say yes."

The wife nodded. "Of course it is. He won't listen to me any other time so I have to grab him in the morning because he may have a couple of dollars in his pocket."

Continued on page 119



Dr. William E. Blatz, who is the director of the Institute of Child Study at the University of Toronto, has long been recognized as one of the continent's foremost authorities on child psychology and development. But besides his well-known work with children, Dr. Blatz has also served as consultant to the Toronto Family and Juvenile Court since 1927. As director of the Institute of Child Study since its foundation in 1925, Dr. Blatz is the author and co-author of many outstanding works on child development. From 1935 to 1938 he was

educational consultant to the Dionne quintuplets, whom he has described in his book, *The Five Sisters*. Always noted for his outspoken and forceful opinions, Dr. Blatz is a peppery and controversial speaker on radio and television. He has appeared on the lively TV panel program, *Fighting Words*, more often than any other guest, to discuss such widely varied topics as child rearing and temperance. His memorable duel with Dr. Hilda Neatby, last year, on the subject of progressive education made that program the outstanding event of the series.

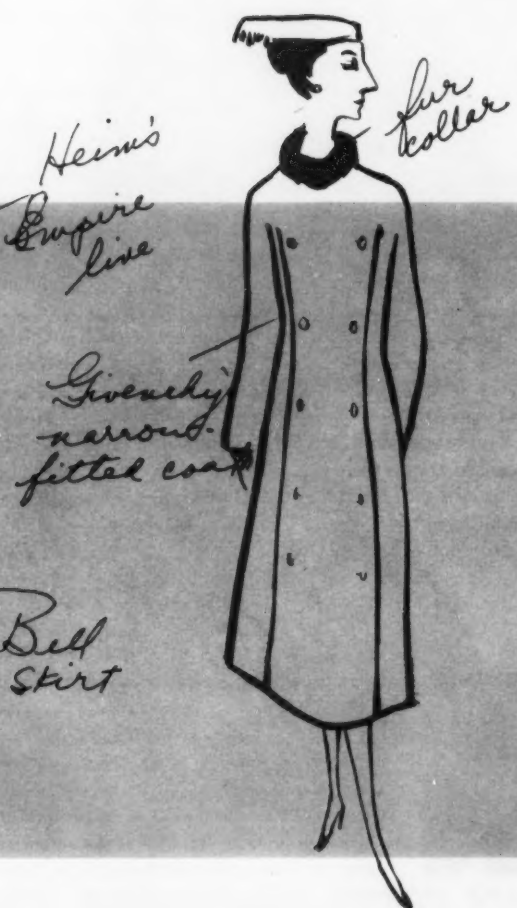
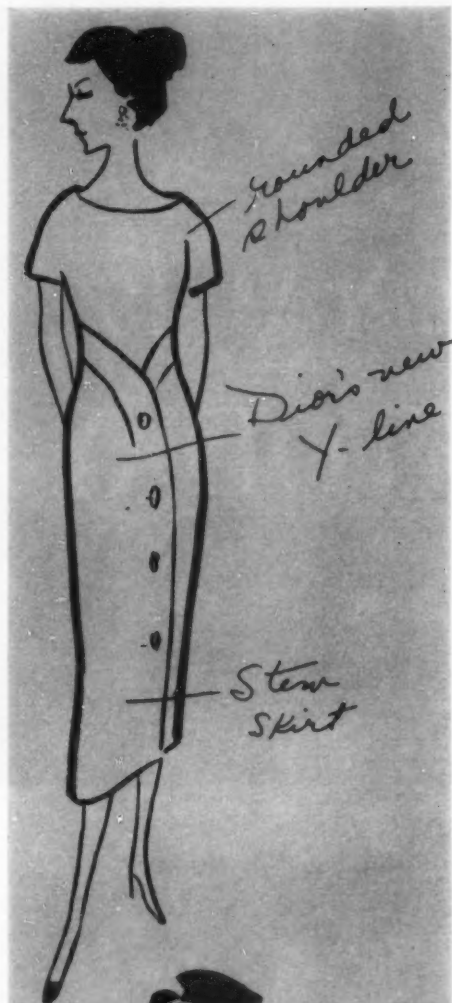
With this issue he begins a new exclusive series of articles for *Chatelaine*.

PARIS DICTATES...

A trend toward a softer, more feminine silhouette . . . shoulders curved and rounded . . . a new slender, straighter day line

DIOR AGAIN CREATES BIGGEST STIR IN PARIS FALL COLLECTIONS . . . LAUNCHES Y-LINE AS LOGICAL SUCCESSOR TO H- AND A-LINES . . . Y STEMS FROM SLENDER SKIRT, WIDENS INTO CURVED AND SOFTENED SHOULDER-LINE . . . WAISTS ARE NATURAL, OFTEN BELTLESS . . . FOR DAY—SHEATH DRESSES BENEATH BOX BOLEROS . . . LATE-DAY DRESSES ARE OFTEN HIGH-WAISTED, THE SKIRT A STIFFENED BELL . . . COATS GENERALLY NARROW, FAINTLY FITTED . . . DEEP FUR COLLARS EVERYWHERE . . . PLAID TWEED THE NUMBER-ONE FABRIC, BROWN THE NUMBER-ONE COLOR . . . WATCH FOR THESE POINTS IN NEW YORK NEXT SPRING.

By ROSEMARY BOXER
Chatelaine Fashion and Beauty Editor

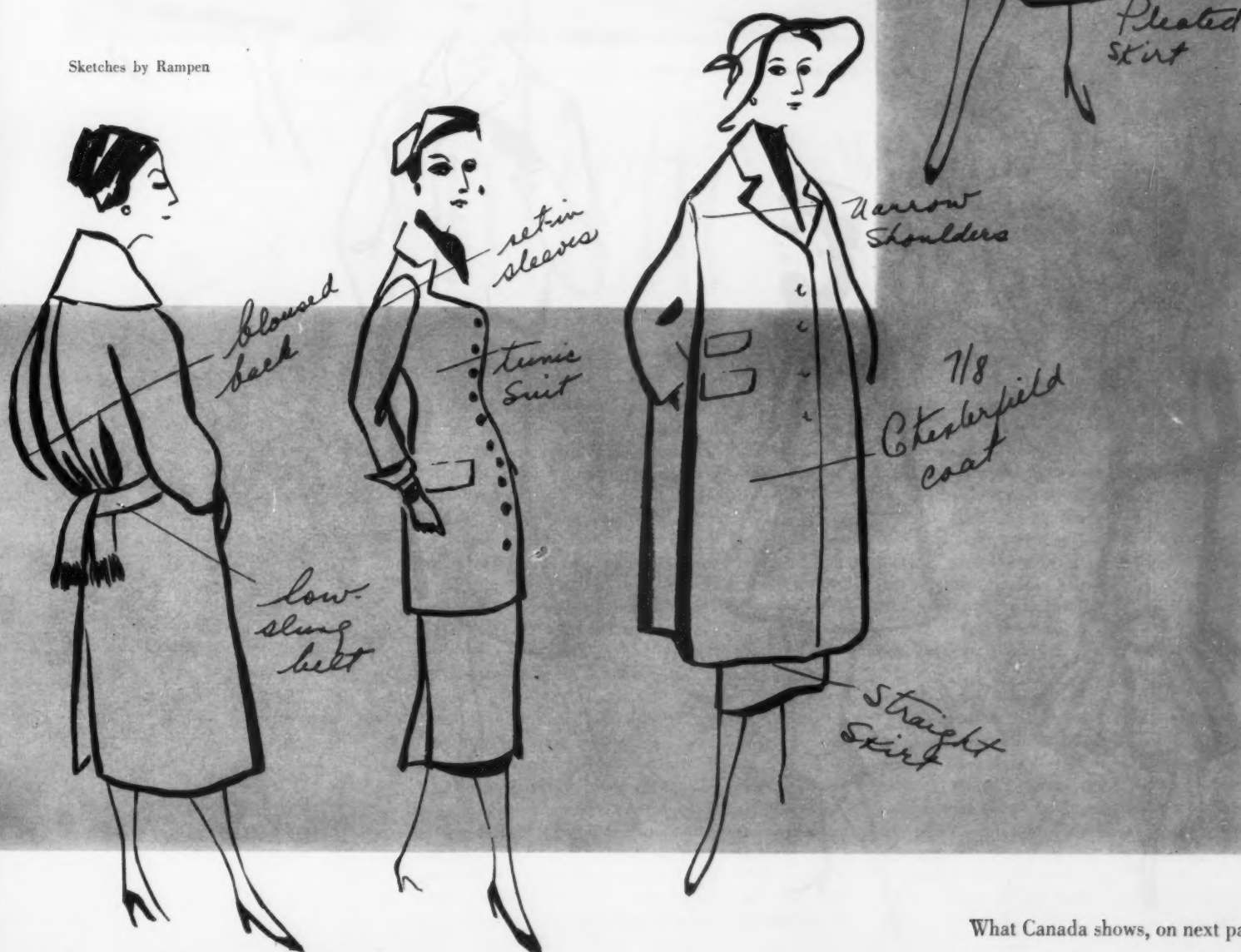


NEW YORK ADAPTS...

The evolving A-line . . . tunics, influencing suits, dresses . . . sleeves set into narrow shoulders . . . low-placed pockets, belt line

NEW YORK, INSPIRED BY PARIS SPRING SEASON, DEVELOPS A-LINE FOR FALL . . . SILHOUETTE SLOPES FROM NARROW SHOULDERS, BARELY INDENTED WAIST, TO SPREADING HEM . . . TUNICS DOMINATE EVERYTHING . . . THESE MOSTLY KNEE-LENGTH, TUBULAR BY DAY, FLARED AFTER DARK . . . COSTUMES SEEN EVERYWHERE: SEVEN-EIGHTHS-LENGTH CHESTERFIELD COATS OVER MATCHED, STEM SKIRTS . . . MUCH HIP EMPHASIS . . . LOW-SLUNG BELTS, POCKETS. NEW YORK LOVES FUR: FOR LININGS, COLLARS DAY OR EVENING . . . ALSO LOVES BLACK-AND-WHITE TWEED, BLACKENED GREENS, AMBER AND FROSTED COFFEE BROWNS.

Sketches by Rampen



What Canada shows, on next page

AND CANADA SHOWS...

Two silhouettes—the shaped cone and the supple sheath . . . tweed rampant, often fur-banked . . . much black, silvered and sooty

IN CANADA, MUCH NEWS FOR FALL: PARIS-INSPIRED CLOTHES MADE WONDERFULLY WEARABLE, WONDERFULLY FLATTERING FOR CANADIAN WOMEN . . . A-LINE INFLUENCE STRONG . . . COATS AND JACKETS OFTEN CONE-SHAPED, HAVE DEEP BANKED COLLARS . . . SUITS TAKE TWO SHAPES: THE KNUCKLE-LENGTH JACKET AND THE CUT-AWAY BARREL . . . FIRST IS FLARED FROM SLENDER SHOULDERS—OR WAISTED, TUNIC-FORM . . . FATH-INSPIRED BARREL JACKET CLINGS TO HIPS ABOVE BLADE SKIRT . . . DRESSES FOLLOW H-LINE, CLEAVE CLOSE . . . IMPORTANT FABRICS: GRAVELLY TWEED, BROADCLOTH . . . COLORS: BLACK, BITTER RED.





Juliette, who has a special way with a song and with a stove, started singing at thirteen in Vancouver, as a brunette.

Canadian TV's top girl

singer once turned down an

offer from Harry James.

She'd rather stay home and

cook spareribs or

spaghetti for her husband

Juliette

WOULD RATHER EAT THAN SING

By
Trent Frayne

JULIETTE, a bleached-blond singer who never uses her surname, is an ample girl with a devastating smile who would rather eat than sing, and often does. Once offered a contract as vocalist for Harry James, a bandleader struck by the startling facial resemblance between her and his wife Betty Grable, she told him he could find himself another girl if joining his orchestra meant she'd have to forsake her husband, whom she adores, and her cookstove, which she venerates. Since dance bands frequently go on tour, that's precisely what it did mean so Juliette said no, but thanks anyway.

In spite of such twentieth-century encumbrances as an appetite that shows and a mind of her own, Juliette has climbed in a single year from virtual obscurity in show business to the point where she is earning three hundred and fifty dollars a week in Canadian television and radio, and making guest appearances at concerts, conventions and the like.

She is best known for and most often seen on the Billy O'Connor Show, a Saturday-night CBC network television program at 11.10 which, until it was sponsored last year, was shunted all over the program schedule as a CBC sustainer. Regardless of

whether it popped up, usually unscheduled, on Tuesdays at 8.30 or Fridays at 10.45 or wherever the CBC needed to fill a hole, it never failed to attract stacks of mail, an astonishing amount of which commented on a dress Juliette had worn or a song she had sung.

Besides the TV program, which is a light confection of songs and chatter and is now sponsored by two national advertisers (Waterman's and Ayers), Juliette has another sponsor (Kraft) for a radio series of fifteen-minute transcriptions which are carried, at a rate of three programs a week, on thirty-two independent radio stations across Canada. She also appears as vocalist on a weekly half-hour radio program with Art Hallman's orchestra on a private Toronto station (CKEY) and is scheduled to do a guest shot every six weeks on Cliff McKay's Musical Kitchen radio program. Through the winter Juliette makes an average of two appearances a week at concerts or conventions (she's booked through to next summer) for which she asks fifty to a hundred dollars an appearance, depending on the amount of singing involved and/or the sponsor's affluence.

The climax to Juliette's rapid rise came last April when a poll of Canadian

Continued on page 131



Young Carole Beriault strawbosses her parents, Lucien and Rita, laying flagstones for their three-bedroom, \$7,200 home.

Out of their dreams



Sports writer Jack Kinsella found he developed unsuspected handyman skills, ended up construction year as project electrician. Kay, his wife, did most of the interior painting in the ranch-style bungalow, gives Jack an assist on exterior.

Once father has finished actual construction, the whole family gets into the co-operative act and finds hard work is fun—together. Here you see the George Wickses in a modern family portrait, getting their new lawn ready for seeding. From left to right: Barbara, eleven; George and Nora Wicks; Charles George, seven, and Patricia, twenty-one.





Spurred by first co-op's success, Marrick Co-op builds more homes next door.

....these houses



The half-acre lots guarantee plenty of elbow room for gardens, play space and privacy.

Thirty-four Ottawa families banded together and built each other the homes they'd never hoped to own. And each saved \$5,000 on the cost. Their secret? Faith, and a co-operative building plan that really works

By MARGARET NEWCOMBE

THIS IS the story of the homes that love built. Not romantic love, the kind between men and women, although this comes into it, too, but the love that humans bear, one to another.

This feeling, this idea—call it what you want—built thirty-four houses, thirty-four modern, paint-new homes with big windows and dry cellars and three and four bedrooms—homes that would sell for \$13,500 and up but that cost, on the average, only \$8,500 to build.

The Marrocco Home-building Co-operative near Deschenes, Quebec, a few miles out of Ottawa, is the first home-building co-operative to result from the somewhat revolutionary, and highly successful, co-operative plan developed by the Institute of Social Action at St. Patrick's College, Ottawa. After a year of preparatory study, the first cellar was dug in June 1953, and after another year of hard labor by thirty-four husbands, thirty-four families moved into their snug homes.

Today, seventeen other home-building co-operatives have sprung up in Ontario and Quebec, following the trail this one blazed. More than eighteen hundred families who otherwise could never hope to own their own homes are planning, building and getting them for about five thousand dollars less than the ordinary market price.

This remarkable co-operative venture was one that building-wise

businessmen said couldn't succeed. Mortgage companies, banks and even the government-operated Central Mortgage and Housing agency, later to support the scheme, shook their corporate heads. Co-operative housing ventures had been tried before; some in Quebec and in Nova Scotia had flourished. But many more had withered, leaving only debts, unfinished houses and bad feelings behind.

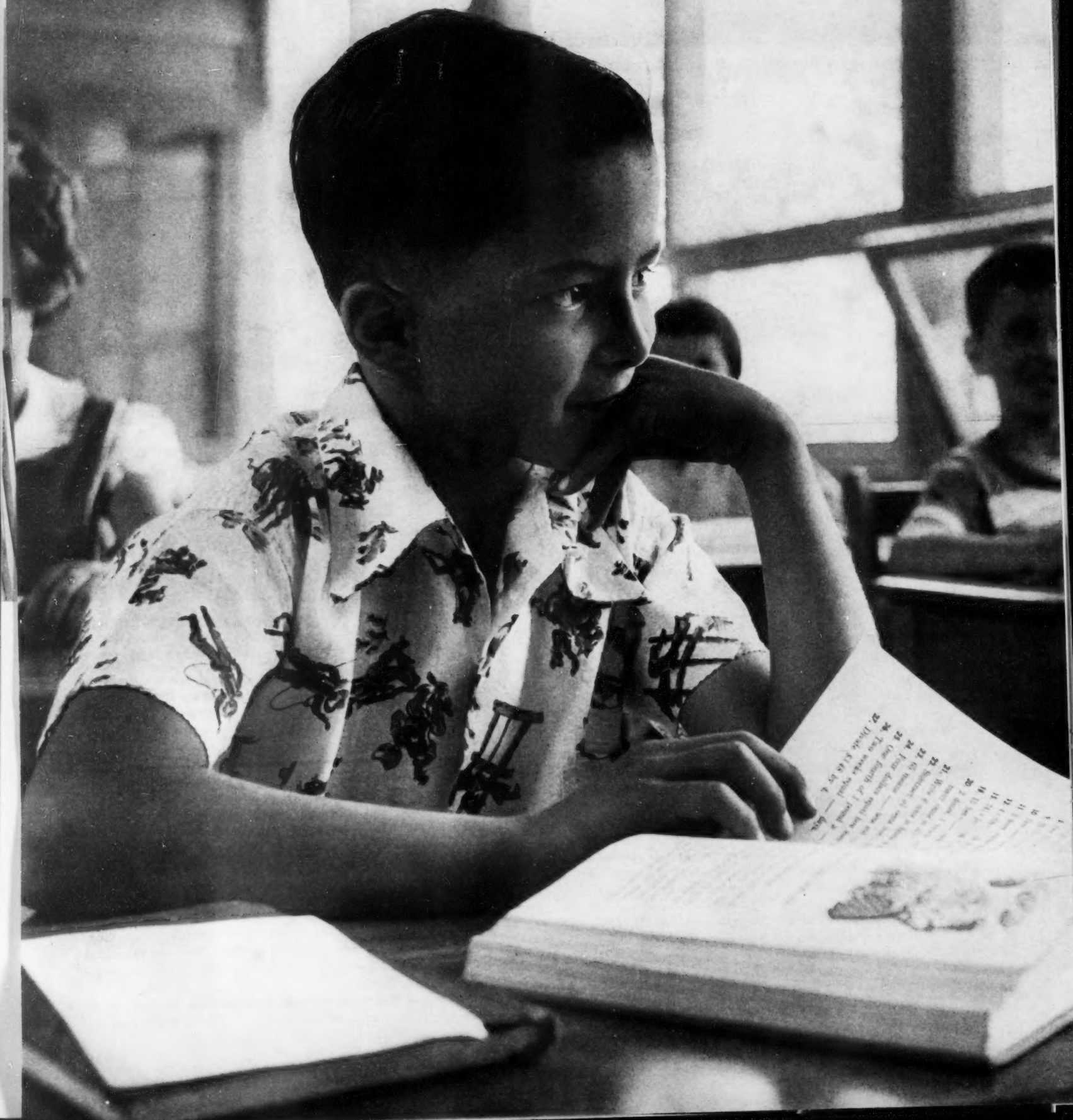
The reasons why the Marrocco Co-operative succeeded, and why it has become a model and an inspiration for so many more, are interesting to thousands of Canadian families with moderate means who dream, a little hopelessly, of owning their own homes.

The original push came from an outspoken, energetic Catholic priest, Father F. A. Marrocco, for whom the pilot project is named. He started the Institute of Social Action at St. Patrick's College in Ottawa. He believes with Dr. M. M. Coady of St. Francis Xavier University, who initiated the fishermen's co-ops in Nova Scotia in the depression days just before the war, that the study of co-operatives can be a powerful force for adult education and that to be successful, the members must first know what they want, why they want it and how to get it.

Let's take a look at some of the actual working members of the co-op who made this ideal come true.

Continued on page 102

HOW WE



PENALIZE OUR BRIGHTEST CHILDREN

*We're all to blame for this tragic waste we cannot afford despite our material prosperity. Will
Canada face the problem of a new underprivileged class in our schools?*

By GERALD ANGLIN

Photograph by John Sebert

CANADIAN educators have discovered a forgotten student in our schools—the pupil you'd least expect to be overlooked. He's the brightest kid in the class.

At a time when a booming Canada needs more engineers, doctors, scientists, teachers and philosophers than ever before to help her realize the promise and solve the problems of the atomic age, we are wasting our brainpower in criminal fashion.

Canada's already bulging universities are fearful that the 67,000 students they have today may swell to 129,000 in ten years—yet by their own estimates they will have fallen 190,000 graduates behind Canada's urgent needs by 1965. For as many as three quarters of the undergraduates who start some of the tougher courses flunk out and never graduate.

Are university standards too high? Or does the spoon-feed-and-cram system demanded in our high schools by the present stiff battery of university exams unfit even our brightest students for the kind of individual initiative required in university—and in life?

One Canadian university is launching an ambitious investigation to try and answer these questions, as reported later in this article. But the shocking fact is that we are losing many of our best potential leaders from the vital professional fields *before they ever have a chance to try out for university.*

*Locked into step with slow learners, the
bright child gets bored and into trouble*

That this is so is voiced with blunt conviction by our scholastic leaders backed up by factual studies of Canadian schools—some published here for the first time.

Dr. Sidney Smith, president of the University of Toronto, has described the bright boy or girl as the most underprivileged child in many classrooms. Dr. W. P. Percival, director of Protestant Education in Quebec, calls the gifted student "the forgotten man of our educational system." Neville V. Scarfe, dean of education at the University of Manitoba, in telling

prairie teachers that Canada must train men for world leadership, declared, "The intellectual elite must no longer be neglected or thrown into a common melting pot to become mediocre and undistinguished."

In the course of a nationwide look at what is being done and not done for our bright children, Chatelaine was shown a revealing study of 13,000 secondary school children only on condition the locality not be divulged. Going down the alphabetical rolls of every secondary school in an entire province

*Acceleration, enrichment, separate classes
could help save our precious brainpower*

researchers impartially checked off every nth name and gave the selected pupils a carefully supervised intelligence test. When they finished they had on paper an imaginary composite school of 13,000 very real students in all grades, and could see just how students of varying intelligence fare from year to year. The results are surprising and disturbing.

The composite high school had 5,000 students in first year and fewer than 1,000 in final year. This is a normal fall-off and as was to be expected the heaviest drop was among pupils in the lower intelligence brackets. Thus there were 760 students in the lowest form with an IQ of 80 to 90, but only 24 such students in the highest form—a survival rate of one out of 31.

But what about the bright youngsters—the mental six-footers you'd expect to meet every challenge and seize every opportunity our educational system can offer? There were 742 students in first form with an IQ of 120-up (the brightest twenty percent of any population group), but only 337 in final year—a survival rate of less than one out of two. And in the small group of truly gifted pupils having IQs of 150-up, first form boasted 29 and final year only two—survival rate just one in fifteen.

Fifty-five percent of what

Continued on page 37

Which Way My Heart?

Liz was so sweet and Julie so difficult. How could Dana be blamed for falling in love with his wife's best friend?

DANA LAWRENCE backed his car out of the garage and, drawing up to the curb, waited for the girls to come out. It was exactly nine-fifteen, and Liz' sleeper would be leaving at ten-fifty. The thought came to Dana that Regan's Golden Horseshoe was a dumb place to spend their last moments with Liz.

It had been Julie's idea. "We'll pour you on the train, darling," she'd said.

A nasty drizzle was misting the windshield and Dana turned on the wiper. Now the front door opened and the girls appeared—Liz Elliott, the Lawrences' guest, and Julie, Dana's wife. As they came down the steps, Dana thought how very attractive they were. Liz was wearing an oyster-white raincoat. She had the hood up, and the effect was becoming. Liz was the gypsy type. Amber eyes. Chestnut hair. A tiny girl with a crooked, lovely smile. Julie was more fragile-looking. A delicate, heart-shaped face . . . short, blond curls . . . and the most amazing eyes. They were purplish-blue with dark, silky lashes. When Julie was in a pleasant mood, as she seemed to be at the moment, she was really, Dana decided, almost breathtakingly beautiful.

Dana got out and opened the door.

"You sit next to Dana, Liz," Julie said. And Liz slipped in between them.

"Dana, are you sure you brought out all the bags?" Julie asked.

"Yes," he nodded, "quite sure."

"You know, Liz," Julie went on, "you are likely to arrive at the station and discover that Dana has left most of your luggage reposing in our back hallway."

"Don't be worried, Liz." He looked at her and smiled. "Everything is here."

Liz said, "I'm not worried. It would be an excuse to miss the train."

Dana swung the roadster out of Crescent Drive into Lake Shore Road. As he did, he thought, *I feel something like the way I felt that last night before the attack on Pusan. As if everything were ending. As if there weren't going to be any tomorrow.*

Liz turned back for one last glimpse of the little, white, salt-box house on Crescent Drive. "It's sweet," she said. "Perfectly sweet. I love it. And I love Wellsport."

"Wellsport!" Julie jeered. "Wellsport's all right, darling, when you are only visiting. Try living here three hundred and sixty-five days in the year."

"I'd like to, Julie. I really would."

Julie laughed gaily. "You're crazy. Or else you're just trying to keep on the right side of Dana. You know how he carries the torch for Wellsport and the dear old Schrader Abrasive Company."

"Wellsport and the Schrader Abrasive

Continued on page 95

BY MARION La MOUNTAIN

Illustrated by Ted Harris





They had one more hour, and Dana thought as the music blared, this was a dumb place to pick to spend their last moments with Liz.



THIS STRANGER, MY MOTHER

But Julia was my real mother.

What right did this other woman have to come back after all these years?

By Adeline Attwood Illustrated by Harold Town



SOME THINGS you want to forget and some things you want to remember. And sometimes the two, forgetting and remembering, are twisted together like a fat cable and you cannot unwind the one without touching the other. And sometimes, in remembering, there is the sound of tears.

...

She was making yeast bread that day and her fingers, strong and thick, grasped one end of the dough, folded it over like an envelope, then punched it down with her balled fist. There was flour on her hands and on the dark fuzz of her arms and more on her hair where it lay like snow in a dark forest.

I remember the mixture of odors, the tangy, slightly sour yeast smell, the sizzling pitch from the pine crackling in the black iron cookstove. The warm close body

Continued on page 105

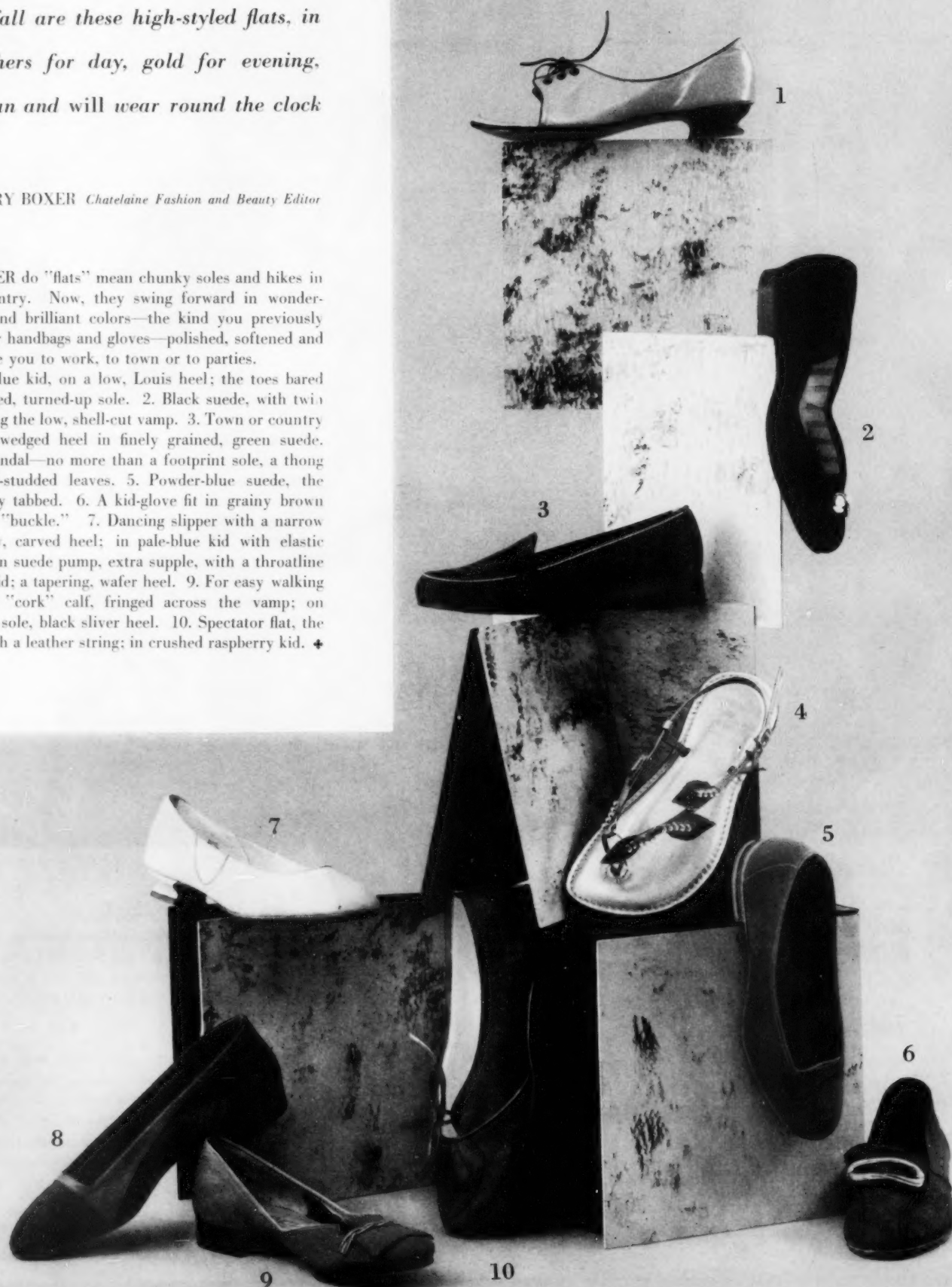
SWEET AND LOW

News for fall are these high-styled flats, in jewel leathers for day, gold for evening, that you can and will wear round the clock

By ROSEMARY BOXER *Chatelaine Fashion and Beauty Editor*

NO LONGER do "flats" mean chunky soles and hikes in the country. Now, they swing forward in wonderful leathers and brilliant colors—the kind you previously thought of for handbags and gloves—polished, softened and shaped to take you to work, to town or to parties.

1. Peacock-blue kid, on a low, Louis heel; the toes bared above a tapered, turned-up sole. 2. Black suede, with twin cameos lighting the low, shell-cut vamp. 3. Town or country stroller with wedged heel in finely grained, green suede. 4. Gold kid sandal—no more than a footprint sole, a thong of rhinestone-studded leaves. 5. Powder-blue suede, the vamp narrowly tabbed. 6. A kid-glove fit in grainy brown calf, gilt wire "buckle." 7. Dancing slipper with a narrow toe and a low, carved heel; in pale-blue kid with elastic inserts. 8. Tan suede pump, extra supple, with a throatline matching kid; a tapering, wafer heel. 9. For easy walking—currant-red "cork" calf, fringed across the vamp; on a slim leather sole, black sliver heel. 10. Spectator flat, the throat tied with a leather string; in crushed raspberry kid. ♦





if you can remember a country garden . . .

Do you remember the warm scent of ripening beans, the soft rustle of golden corn, the bright gleam of red ripe tomatoes and the gay color of newly dug carrots? If you have memories like these, they will come brimming back to you when you taste the wonderful harmony of flavors in Campbell's Vegetable Soup . . . fifteen garden vegetables, slow-simmered in rich beef stock. It takes only four minutes to prepare. Enjoy such a treat today.

Campbell's Vegetable Soup



21 kinds to choose from. How many have you tried?

Asparagus (Cream of)	Consommé
Bean with Bacon	French Canadian Pea
Beef	Green Pea
Beef Noodle	Mushroom (Cream of)
Bouillon	Onion
Celery (Cream of)	Ox Tail
Chicken (Cream of)	Scotch Broth
Chicken Gumbo	Tomato
Chicken Noodle	Vegetable
Chicken with Rice	Vegetable Beef
Clam Chowder	Vegetarian Vegetable

Look What's Happening to Living

Make them to fit in anywhere

BY DORIS THISTLEWOOD

Chatelaine Home Planning Editor



George Padiak, who designed this furniture, is an instructor in the Industrial Design Department at the Ontario College of Art and production manager for Design Trends.

Chatelaine asked clever, young designer

George Padiak to supply the plans for this

make-it-yourself furniture that's as flexible,

sleek and practical as today's living.

Use the pieces singly or combined—for extra

storage, as room dividers, for children.

To get the plans for every piece, see below

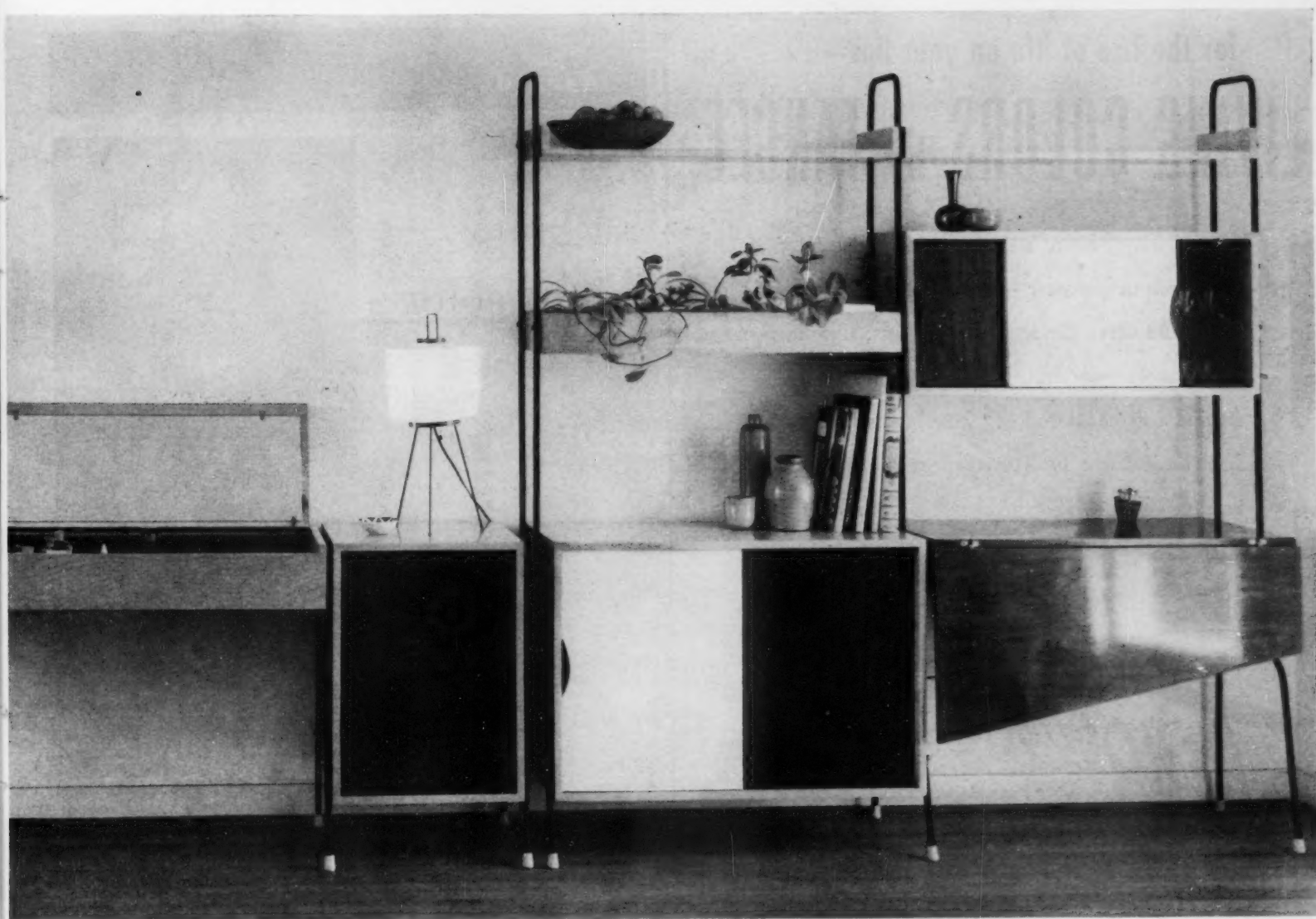
For complete set of working drawings of all units, send money order for 50 cents to Chatelaine Built-ins, 481 University Ave., Toronto. All rights for commercial manufacture of this furniture reserved by the designer.

GEORGE PADIAC, his wife and their daughter Elizabeth live in a six-room house in a new suburb. The problems of getting good storage that takes up little space are as real to him as they are to most Chatelaine readers. Starting from this problem he went to work to design a simple structure that would fit just as easily into a bedroom as a living room and be just as beautiful as it is functional. Designed for long-term living, this furniture can start in a tiny apartment, move to a larger house and, as our families grow and our living changes, it can be moved to any room.

For example the taller of his two basic units makes a fine room divider between the living and dining room or to separate the living room from the front hall. As the unit is 6 feet high but only 16 inches wide it doesn't take as much space as a regular chest or buffet. Bachelor apartments, crying for an all-in-one piece of furniture, have a trim look and space to spare if the 7-foot-6-inch-long unit combining book shelves, closed shelves, a vanity (that also doubles as a desk) and a set of four drawers is used on one wall.

Do-it-yourselfers with experience in woodworking will find the furniture easy to build. The $\frac{3}{4}$ - and $\frac{1}{2}$ -inch plywood is easy to obtain and inexpensive. Hardware is limited to hinge brackets, hinges, and screws.

The $\frac{1}{2}$ -inch metal rods used for the supports can be obtained at any metalwork shop and you can have them bent according to directions. They support the units up off the floor and make for easier cleaning. For texture effects, paint some of the doors in color, cover them with fabric or plastic laminates, or use a combination of walnut and birch plywood. At an over-all estimate you should be able to make the entire two units shown for around one hundred dollars. Here is the basic design—now it's up to you to custom-build yourself furniture with storage you'll use and be proud of forever.



Photos by Peter Craydon

The two units above have metal side supports in three heights, which can be bent at your local metalwork shop. To these are screwed the simple plywood boxes or shelves

for storage. By using these basic metal supports and rearranging the plywood storage sections you can make any depth, length or variation of storage units to suit your needs.

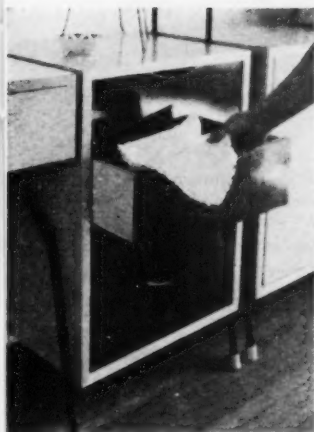
The low closed shelves of the tall unit above are used here by Elizabeth Padiak for her toys and playthings. The same space could be used for records, extra linen or dishes for the dining room.



The suspended hinged box opens with a mirror inside to become a vanity or dressing table. Mrs. Padiak finds the space inside holds all her make-up and grooming needs. When closed, the top can be used as a desk. This unit in a teen-ager's room should get top marks for spacesaving and tidiness. The top of the drawers beside this section allows ample space for a table lamp.



This section (left), containing four drawers has space to keep lingerie, writing supplies, or small items of clothing convenient to the vanity-desk. The fronts of the drawers are made from walnut plywood, the cabinet itself from natural-finish birch plywood. There are no handles on drawers or doors, but shallow scoops are cut from the edge, to keep cost low and the surface easy to clean.



Beneath closed shelves, for glasses or dishes, on the tall unit is a small hinged flap that can be used either as a serving table for party snacks, or a small buffet or as a writing desk. If the unit is used as a divider between a living and dining area, the desk can be made to face into the living room, and the sliding doors on the closed shelves to open into the dining room—or perhaps the doors could open on both sides.



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Medium Red Pretty Please Gay Red Red Red
Bright 'n Clear Theatrical Red Natural



GARDEN

with Chatelaine

Plunge into color with bulbs



*Plan and plant now for spring. You'll reap a harvest
of gorgeous color for just a few dollars' outlay*

By HELEN O'REILLY

IF I remarked to you in an off-hand manner that I was importing nearly all my spring garden flowers from Europe and that I knew from long experience that they would be so exquisitely packaged that I could rely on each one blooming precisely as specified in my order, wouldn't you think I was a multimillionaire—or a not-too-convincing liar? Yet that is exactly what I'll do this autumn and, if you have an ounce of forethought and a foot of garden soil, so will you.

For the exotic flowers we shall plant in our gardens this October come to us originally from the eastern Mediterranean via Holland, so marvelously packed by nature that they will survive perfectly the long journey and the months out of the earth. And in case you think I am exaggerating the startling beauty of these familiar blooms, it is a matter of historical record that the staid Dutch burghers went so wild over the first tulips they bought from the Venetians that in 1637 a single bulb sold at auction for 4,203 florins and a florin at that time would buy a bushel of wheat! Luckily for us, prices have leveled off since then and you will find that a few dollars invested with the Canadian dealers who import these bulbs will bring you a wealth of spring beauty.

Daffodils, crocuses, hyacinths, tulips—they are all pure delight wherever they flower, but to get the fullest satisfaction from them I suggest you give careful thought to the over-all plan of your garden and plant your bulbs where they will show to finest advantage. If the bulbs you have already are not ideally located and, above all, if they are a bit crowded, now is the time to dig them up (but gingerly—a garden fork cuts down the hazard of slicing them with a spade!). Now is the time to make a wonderful new bulb

layout. For it is a solemn thought that next spring you cannot move, change, or increase your display of flowering bulbs.

The actual planting could not be simpler, for these bulbs are not classified as "hardy" for nothing; they will grow almost anywhere. But, like any other living thing, they grow better under favorable conditions and these are easily provided: good soil, suitable food, and just a modicum of care. The ideal soil is the usual garden mixture of sand and clay containing organic matter. This excerpt from an old English garden book will give you the clue:

In Holland tulips are grown for the market in a dark-colored peaty sand, of so loose a texture that the workmen have to wear sand shoes, which are like little tea trays tied to their feet, to prevent them sinking into it. This sand is first enriched with cow manure in very considerable quantity, and then is planted with potatoes; the next year it has no manure, and is planted with hyacinths. The next year again it has no manure, and is planted with tulips.

As most of us cannot follow this leisurely method, the best way to feed bulbs is to use a slow-acting fertilizer such as bone meal, blood-and-bone, or one of the commercial 5-10-5 fertilizers as for the vegetable garden, rather than manure which may burn your bulbs if it is not exactly right. It is the soil below the bulb that nourishes the roots so dig in the fertilizer before you plant (see chart for various depths). Bulbs get the rest of their food through their leaves, so the aforementioned modicum of care consists of nipping off faded flowers so that no strength is wasted in forming seed pods, and in making sure the leaves are left to die down naturally, because as long as they are green they are feeding the bulb in which

Continued on page 34



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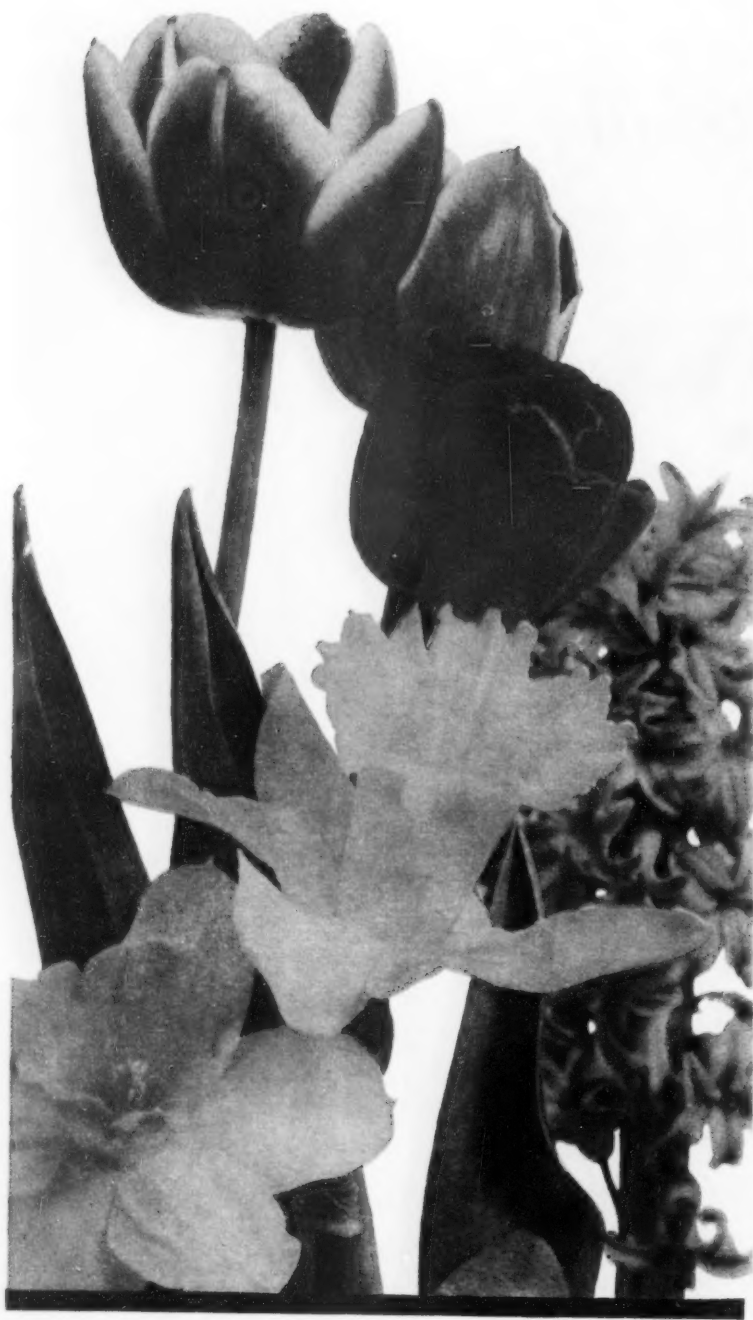
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plant now!

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DUTCH BULBS



symbol of spring the world over

Continued from page 30

next year's flower is already forming.

Good bulbs are heavy, firm and plump and a responsible dealer will see that you get them that way, whether you are buying the newest hybrid creations—which are expensive because they are new and only a few have been grown—or the older favorites at a song a dozen. Plant them as soon as you get them, beginning with your daffodils, but if this is simply not possible, store them in a cool, airy place where mice or squirrels cannot reach them, opening the bags to let in the air. A good method is to hang them up in the cellar, each bag in an old nylon stocking, and the ideal storage temperature is a steady sixty to sixty-five degrees.

You always plant daffodils first because some mathematician has worked it out that the following spring they will be one inch shorter for every week they are out of the ground after the first week in October! I don't care how tall my daffodils are but I can spend days deciding where to plant them because I know perfectly well they are going to stay there for years. And there are so many places to put them—in big clumps in the borders, scattered with studied casualness under a birch or a tall elm, against an evergreen hedge, beside a pool or stream, or simply in a row for picking.

Nobody but you can decide this momentous question of place but, of course, I can't resist giving you some advice! First, plant your daffodils where you can see them from the house windows because they bloom before you are spending much time outdoors; second, do not make your border plantings properly geometrical circles or squares but pleasantly curved, and spot them regularly through the bed, the bigger the border the bigger the clump, and vice versa; and where you "naturalize" daffodils under trees or down a bank, choose a place that you can leave untrimmed until the bulb leaves have died back at the end of June.

Narcissus is just the Latin name for daffodil and, once into the bulb catalogues, you'll be lost for happy hours in a dream-preview of spring. Without going out of the lowest price brackets you can plan a breath-taking daffodil display, but if you are in a Dutch burgher mood you can plunge on a new, rare daffodil called Apricot Distinction

with a short, reddish cup or crown, and apricot perianth or petals, for less than the price of one bushel of wheat! Then there is Silver Standard, with pure white petals and a sulphur yellow crown that fades to white and which blooms in Holland for three full weeks, and Chungking with broad petals of golden yellow and an intense red crown. Flora's Favorite is really extravagant—but there, you'll be tempted enough without my egging you on.

Once you have had a mass planting of grape hyacinths or crocuses—a carpet of one glorious color—you will never be satisfied with tiny clumps of individual flowers, sweet as they are. And here's a tip—there was a particularly good crop of crocus bulbs in Holland this year so the price is lower than usual. As to the big hyacinths, I can never resist those luscious double ones for growing indoors, but for the garden the singles are sturdier.

Last of all plant your tulips, for they can stand being out of the ground best of all the bulbs. The first tulips open with the daffodils, the last flower with the iris, and as they bloom in glorious succession you may not have noticed that the later they flower, the taller they are, from the first cheery little Kaufmannianas to the last tall Darwins and Breeder tulips. By their height, therefore, you will know the order of their blooming and I suggest you plant large groups of tulips in one color for dramatic effect, planned to follow each other into flower through May and June. And place your tulips strategically behind your later-flowering perennials so that as they grow and spread they will hide the tulip foliage that must not be torn out until it has completely withered.

Do you like single or double tulips? Fringed Beauty is a double early tulip in vermilion-edged with yellow, Apeldoorn is a new and spectacular single in glowing scarlet, and Purissima is a large and glorious white single one almost as large as Red Emperor but longer-lasting. The fabulous double late tulips called peony-flowered have come down in price temptingly; so have the very early Kaufmannianas. They say the cup of the sweet Cottage tulip called Rosy Wings is six inches deep—can't you see those gorgeous pink goblets above a carpet of deep-blue forget-me-nots? +

BULB PLANTING GUIDE

1 in.			SNOWDROP	
			WINTER ACONITE	GRAPE HYACINTH
			2-3 in. deep	CHIONODOXA
2 in.	SCILLA	CROCUS	3-4 in. apart	2-4 in. deep
	2-4 in. deep	2-4 in. deep		3-5 in. deep
	2-3 in. apart	2-4 in. apart		
3 in.				
	HYACINTH			
4 in.	4-6 in. deep			
	6-10 in. apart			
5 in.		DAFFODIL		TULIP
		5-8 in. deep		5-6 in. deep
		6-12 in. apart		6-10 in. apart
6 in.				
7 in.				

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Only Hide-A-Bed Sofa can offer you all these features!



Longer, wider seating space than you'll find in the usual sofa-bed. Patented cushion support gives extra seating comfort.



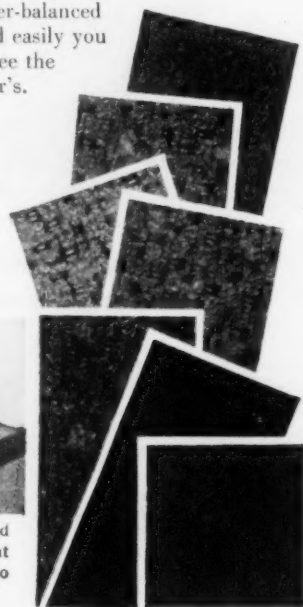
Easy as opening a bureau drawer. Easy to close! Patented locking action folds away bedding and all at fingertip touch.



All-Steel frame. Some sofa-beds have wood frames built only for a time. Hide-A-Bed has an all-steel frame built for a lifetime.



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HOW WE PENALIZE OUR BRIGHTEST CHILDREN

Continued from page 21

educators define as our bright children apparently "go missing" during secondary school—and ninety-three percent of those precious few who if properly challenged and encouraged should produce future giants in science, medicine, world leadership and the arts.

The human evidence of this tragedy is plentiful and moving. It also demonstrates that the bright child's poor marks can't be blamed on the school alone, but must be shared equally by the home and the entire community. Yet this fact in itself is our strongest hope. For it becomes a problem which every mother can seek out and challenge in her own town, her own schools—and in her own thinking.

The municipalities of Metropolitan Toronto do probably as much as any in Canada to seek out and help the bright child. Yet in the city proper a recent survey of four hundred superior students in grade ten (IQs 130-up) showed that "many" were doing less than first-class-honors work and a "serious proportion" were failing or close to failure. And the troubled youngsters themselves, with their individual problems, are encountered daily in classrooms and clinics throughout the metropolitan area by teachers, psychologists and psychiatrists. They even turn up in courts.

Take the twelve-year-old Toronto boy charged with stealing a bike who was fascinated by appearing in a real court because he had read the Merchant of Venice with great interest—and who proceeded to summarize the entire plot of Shakespeare's play for the interviewing psychiatrist. Though he was a year behind at school an intelligence test couldn't accurately measure his IQ; it was somewhere upward of 160, giving him a mental age of at least nineteen. But emotionally he was still a twelve-year-old and, when an unsympathetic stepmother threatened to send him back to a former hometown, he panicked and ran away.

Doctor, Lawyer or —?

But after that he acted like a smart little twelve-year-old indeed. To make his getaway he stole a bicycle and pedaled over forty miles to a neighboring town; and he took the long way round in preference to the more direct four-lane highway, because he knew bikes were forbidden on the superhighway and he'd be picked up by police. Reaching his destination he decided he must have a job, and made the rounds of restaurants and bowling alleys because he figured these would hire boys as dishwashers and pinboys. By dusk with no job, no money, no food and no place to sleep, he thought it all over and decided he'd been silly to run away. Too tired to pedal forty miles home again, he gave himself up to the next policeman and got a ride back.

Despite the best efforts of court workers the unhappy home situation remains unresolved and the troubled runaway is still behind at school when he should be leaping ahead. Now he escapes his problems through a vivid imagination in which he loses himself

for hours dream-acting his future career as a heroic priest, a brilliant physician or a famous violinist. With his mind he might become any of these—but so far he seems more likely to become another "brainpower casualty" at a time when Canada needs all the brains it can get.

Family failure to recognize and understand a superior child is one of the most common problems—and most difficult to cope with. "Most of us in this life are close to the average intelligence range of 90 to 110 IQ," says Dr. Donald Atcheson, Toronto Juvenile Court psychiatrist. "We just don't know how to treat those above and below us."

You can feel sorry for the mother whose six-year-old son was referred to another city clinic as being completely unmanageable in first grade, but the boy became the real tragedy.

From the day he could toddle he started running away—to the park, and far up the city ravines. He didn't get into trouble; he was just satisfying his overgrown appetite for knowledge and new experience. At the child-guidance clinic his IQ proved to be upward of 140. He conducted himself with the self-confidence of an eleven-year-old and genially remonstrated with his interviewer, "A man shouldn't ask too many questions, you know!"

"He's such a lone wolf already the school can't cope with him either," said the psychiatrist who handled this case. "He seems like a child who would be better off in a special class for pupils just as gifted as he is, where he wouldn't be all alone."

Only four cities in Canada operate such classes. True, the segregated class is the most controversial of all methods for educating the gifted; but Canada's record is also discouraging when it comes to introducing the two generally recognized methods of helping the bright child in the regular classrooms. One of these is acceleration: enabling him to progress faster than other students, taking three years in two or four in three. The other is enrichment: providing the stimulation of special projects in regular subjects, and the addition of such subjects as art, music and drama.

The Canadian Education Association recently surveyed 45 of our more alert schoolboards across the country. Only 11 boards reported acceleration in all schools under their control, 20 reported acceleration in some—leaving 31 percent offering none at all. Yet in many of our best public schools as many as 35 percent of the students safely and successfully save a year during the elementary grades.

Only 17 of the 45 boards reported providing enrichment in all schools, 18 reported some—leaving 20 percent offering the bright child no enrichment program at all. And a great deal of what is today being done dates only from war's end or later. Just a year ago last spring a city as large as Calgary could report, "No generally effective program is followed in Calgary schools to meet the special needs of gifted children," although measures were then being initiated.

School failure to recognize and stimulate the bright child is clearly responsible for much of our wasted brainpower. One tall, shy and awkward boy was brought by his parents to the De Laporte Educational Clinic in Toronto, operated by Miss Helen De Laporte, a Canadian

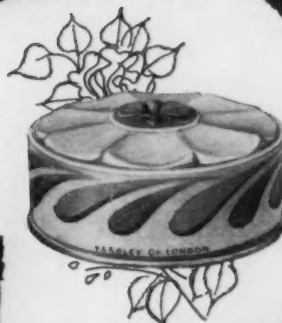
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authority on the exceptional child. At fourteen this lad had reached only grade seven in the small suburban school he attended and the clinic's tests showed he was reading at second-grade level.

At school he had a teacher who seemed to be chiefly concerned with making her pupils cram all their homework on one page, to save paper. She had pretty well convinced the lad he was a dunce, but further testing showed his IQ to be 115—giving him a good edge above average. The clinic soon

had him reading at the grade-ten level for comprehension, though he had a backlog of knowledge to catch up. The first book he tackled on his own was a weighty tome on pedigreed horses. He's shedding his shyness now and walks with his head confidently up; but his parents had to transfer him to a private school or else the unwitting teacher who clearly had written him off as a slow learner might have driven him away from school entirely.

Almost every teacher today organizes

her class in three streams, grouping slow, average and fast learners in an attempt to adapt her teaching methods to all three. But nearly always she finds she must concentrate on the slower learners to try and pull them through. Lacking challenge, the bright children learn they can get by without half trying, and often land in trouble.

It can keep an entire school hopping to make sure a truly gifted child races ahead instead of running off the tracks, as the principal and staff of one of

Toronto's more alert public schools have discovered since acquiring an engaging New Canadian lad with a phenomenal IQ of 166. The kindergarten teacher caught the first clue after she wrote a list of community helpers on the board (policeman, fireman, baker) and had her children pretend to read them off. Five-year-old Johnny from over the sea went home and wrote them out for his mother—misspelling only one and adding one he thought up himself. Another day when the teacher mentioned there were fifty-two weeks in the year Johnny immediately declared, "Then there must be one hundred and fifty-six weeks in three years."

After three months in grade one he was so far ahead of the brightest youngsters in the class he was becoming cocky and troublesome. In December he was promoted to an accelerated class taking grades two-three-four in two years and thus he covered four grades in his first two years.

In arithmetic, during these two years, he delighted to range about in the thousands and millions. But typically, he hated memorizing arithmetic tables, and his floundering performance in drill periods helped him see he didn't excel at everything.

Johnny entered grade five at eight and a half, eighteen months younger than many of the class, but his mental age was fourteen. Trouble loomed when a gifted lad from another school joined the class, a youngster from a broken home and on the verge of becoming a delinquent. The two could think up mischief twice as fast as anybody else so Johnny's teacher had to labor ingeniously to get him to set the example for the newcomer, instead of vice versa.

Fortunately Johnny did, but the teacher usually goes home nights exhausted. Thanks to her efforts, backed up by the watchfulness of her principal and Toronto's guidance consultants, this school should send two gifted youngsters to high school with a properly whetted thirst for knowledge. Had the school failed them, both youngsters might have degenerated into trouble-making smart alecks.

Two youngsters like this delight in each other's friendship because so often the gifted child feels—and is—as lonely as the captain on a bridge. Parents (their own and others) and teachers may heighten this isolation by thoughtless or unkind remarks. The teachers of the London, Ont., advancement classes for children of high IQ have many times had one of their public-school graduates return for a visit after a month or two at high school, bitter at some teacher's sarcastic needling: "You ought to be able to get this question fast, Mary. You're one of the smart kids from Empress School."

Incidents like this make the bright child realize an unfortunate truth of our society—the scholastically gifted child receives little of the kudos we hand out to the youngster who stars at football or excels at the music festival. Instead he's called a brain at school and an egghead when he grows up. Many a superior student at high school has flunked out of college when he hurls himself enthusiastically into every possible outside activity in order to escape such derision.

How can we prevent this wastage at every educational level, so as to avoid unhappiness and conserve the leadership

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SUNBEAM CORPORATION (CANADA) LIMITED, TORONTO 18

material Canada can't afford to lose?

The University of Toronto wants to develop a better scholastic net, designed to keep out potential drop-outs and replace them with gifted students who now don't get to college at all. Before next June a cross section of twenty-five hundred grade-thirteen students will be chosen from all Ontario secondary schools, private as well as public. They will try the usual college entrance exams, and also a three-hour scholastic aptitude test by which some eighty American universities now select their entrants. For three years their careers will be followed to find out who goes to university, who doesn't and why; who succeeds and who doesn't—and does the new test pick the successful students better than the present examinations?

How many of our gifted students miss out on higher education for financial reasons, only surveys such as the one above can show for sure. One government expert has estimated that it now costs between five thousand and seven thousand dollars to put a child through university, if he must live away from home. While scholarships are steadily increasing in number, thanks in large part to the same Canadian industries that are increasing the demand for graduates, no one thinks there are nearly enough. Yet in these high-employment years with countless part-time jobs open to students, the general feeling among educators seems to be that no child need be denied a university education today—if he has the desire to learn.

Why Gifted Children Fail

To assure this, the task of seeking out and helping the bright child obviously must start at the very beginning of his schooling—and fortunately this whole question is finally beginning to receive a great deal of attention. Interested educators like E. Brock Rideout of the Ontario College of Education are summarizing the research of thirty years of study for the benefit of teachers and others. The Canadian Education Association is discussing education for the gifted at its annual convention in Quebec City as this magazine appears.

The University Women's Club of Ontario presented a brief to the provincial government last spring after an all-day conference at which some twenty member groups reported on the bright child in their local schools. On the basis of available information, Canadian parents everywhere can now assess the attitudes of their educational authorities on this vital question and the techniques employed in their own schools.

Unfortunately many people still take the attitude, "Smart kids get along best if you leave them alone." Yet a famous study of fifteen hundred gifted California children in ordinary school classes revealed they were being held back an average two or three full grades below true achievement level.

The fact is that when the bright child is locked into step with children of lesser capacity, permitted neither to move faster nor cover broader ground, he becomes so bored and frustrated he loses interest, grows lazy and quits school. As we have seen, he may even fail a year when mentally he is really two or three years ahead of his age group.

Educators suspect one reason the bright child has been neglected is that

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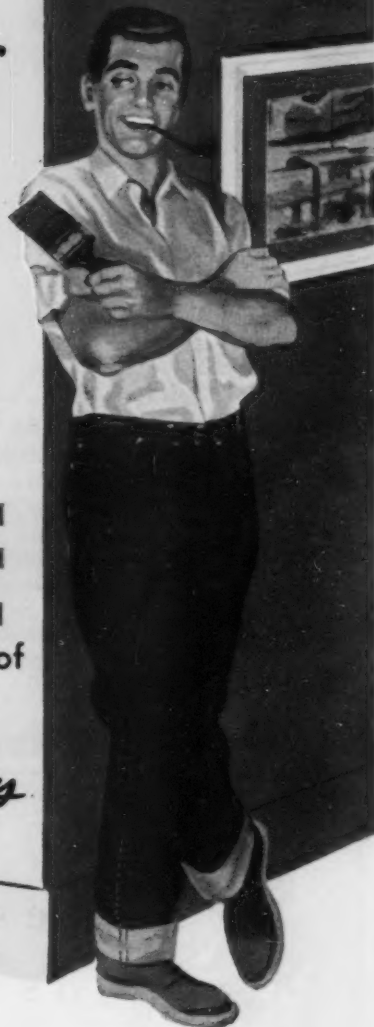
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Gloss, also in C-I-L Speed-Easy Satin.



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Tune in to C-I-L "Singing Stars of Tomorrow", Sundays, Dominion Network.

EASY as CILTONE is to use, you'll get better results if you follow a few simple rules which apply to any painting job. First, walls, ceiling and woodwork should be clean and dry—free from grease, grime and dust. No paint—not even CILTONE—can give satisfactory results if the surface is at all damp and greasy.

Wash off dirt and grease thoroughly with a strong solution of any good cleaning powder. A cellulose sponge does an excellent job on smooth surfaces, but a soft brush is better on

rough walls. Wash the ceiling first, then the walls and finally the woodwork. If there is any dirt in baseboard corners and around door and window frames, scrape it away with a putty knife.

If the room was painted previously, scrape off any blisters or loose scale and, if necessary, sand these spots with fine sandpaper to get a smooth, even surface. You don't want plaster cracks, gouges and the like marring the new painted surface, so take enough time to fill them up before you start painting. Small cracks are easily filled with

what painters call "spackling" compound, but for larger cracks use patching plaster (you can get them both from your C-I-L Paint Dealer). Before using the patching plaster, wet the edges of the crack with water and sand the surface smoothly with fine sandpaper after the plaster dries.

CILTONE can be applied with either brush or roller, but most people find a roller faster and smoother than brushing. However, if you prefer a brush, the 4-inch size is about right for walls and ceilings, and a 2-inch brush for sash and door work.

(Advertisement)

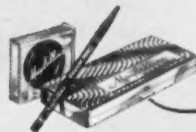


ARE YOU "ALL MOUTH" —AND NO EYES?

If you use lipstick, you need MAYBELLINE eye make-up to accent your eyes—for real beauty is balanced beauty.

Your eyes are your most important feature! Don't leave them "washed-out looking" in contrast to a vividly made-up mouth.

Make your eyes truly lovely today—quickly and easily—
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many of us entertain a spuriously "democratic" suspicion of brilliance itself. We are happy to provide special classes for handicapped and mentally retarded children, but we subconsciously resent the fellow who is smarter than we are—or whose child is smarter than ours. Thus we have built up our cartoonist's caricature of the "brain" who heads the class as a frail, precocious curly-headed little snob—but the picture happens to be all wrong.

The careers of 1,528 California school children having IQs of 140 or over were closely followed for thirty years by Professor Lewis M. Terman of Stanford University. His surprising findings are reported in a famous four-volume work, *Genetic Studies of Genius*. (Interested parents will find these and other studies summarized in a helpful book, *The Gifted Child*, edited by Paul Witty.)

Far from being the frail sissies of cartoons, gifted children tend to be taller, stronger and healthier than the average. They are superior in all fields, though usually more so in reading and language, arithmetic and science. They read more comic books than other children—but also more of every kind of book (sometimes hundreds by age twelve) and gradually come to prefer the better books. Professor Terman found that they also stand out at play but the games that interest them may be two or three years beyond their physical co-ordination. Unable to compete in this league they may turn to other activities and be thought unathletic.

Our ideas about the bright child are so distorted, in fact, that teachers themselves are notoriously faulty at picking the gifted pupils in their own classes. Most Canadian schools now also provide intelligence and achieve-

ment tests, but too many still depend on school marks and teachers' opinions.

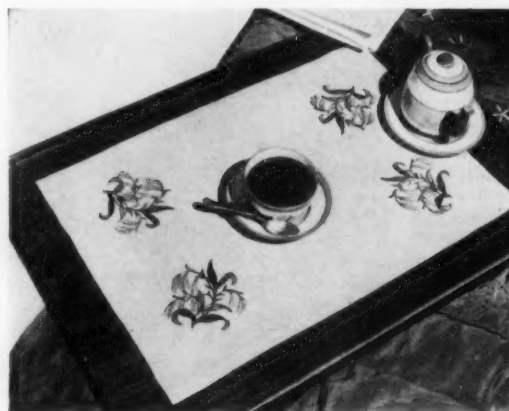
Picking the wrong child for special treatment is almost sure to end disastrously. Cases like these have given acceleration a bad name—another place where prejudice and ignorance have dogged the problem. For studies like Professor Terman's invariably have shown that—apart from occasional exceptions—accelerated students do better at college and win more success and happiness in later life. It is true that the bright child may sometimes lack the emotional maturity to feel at home with those a year older in the class ahead. But we must face the fact that these children are different anyway, and may feel even more out of things with children of their own age group who offer them no stimulation.

Those who damn acceleration are often enthusiastic about the alternative of giving the gifted child an enriched program while keeping him in his own age-grade group. But a worth-while enrichment program requires extra equipment, teachers and classrooms for art, music, drama and library research—facilities frequently denounced today as "unnecessary frills."

"Enrichment can mean little for fifteen years until we beat the overcrowding problem," says Toronto's Brock Rideout bluntly. Winnipeg's school board became convinced "enrichment" in the regular classroom was usually a smoke screen for doing nothing. So last year Winnipeg organized three special segregated classes to provide a proper enriched program. This meant drawing high-IQ children from schools all over the city—another practice popularly denounced, usually for breeding snobs.

But Saskatoon, which has operated such classes since 1932, insists that

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MIMOSA TRAY CLOTH

Graceful sprays of mimosa and leaves are stamped for embroidery on this tray cloth. Flowers to be worked in yellow, the leaves in two shades of green. Cut size of cloth is 12 inches x 18 inches. Colors: grey, brown, or cream Irish linen. Price, 50 cents. White linen, 75 cents. The threads 25 cents extra. Order No. C214 includes the embroidery instructions.

Please order from Mrs. Ivy Clark,
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481 University Avenue, Toronto.

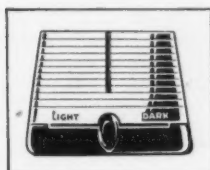
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G-E AUTOMATIC TOASTER

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Nicest way to start the day . . . with toast to your taste every time. And there's never a chance of burnt fingers because the G-E Toaster "pops up" high! Sparkling chrome finish . . . with handy removable crumb tray . . . always-cool plastic handles and plastic base that protects table tops.

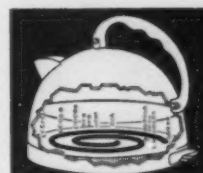


TASTE CONTROL—Easily operated colour control regulates toasting time. Gives toast browned to any desired degree from light to dark.



G-E KETTLE boils water in a jiffy!

The perfect gift for weddings and anniversaries. This G-E Kettle can be used just about everywhere—at home, cottage or office. Boils a pint of water in only 2½ minutes . . . holds four pints in all. Comes in easy-to-clean gleaming chrome finish, complete with six foot detachable cord.



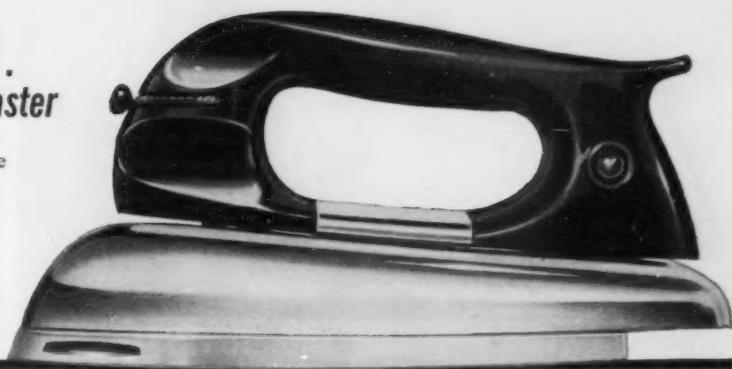
TOTALLY IMMERSSED ELEMENT—G-E Colrod element is hermetically sealed in a copper sheath fully immersed in water. All the heat goes into the water.

G-E FEATHERWEIGHT IRON *fully automatic . . . irons faster*



CUTS IRONING TIME—The extra-large sole-plate, with its controlled heat, covers a greater area with each ironing stroke . . . saves time and work.

The G-E Featherweight Iron actually cuts ironing time by one-third. Weighs only three pounds . . . has specially designed air-cooled handle that provides perfect balance. The Fabric-Dial Heat control is located at the front . . . gives and maintains the correct temperature for every type of fabric.



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CIGARETTE...FOR NEW
SMOKING ENJOYMENT



snobbery has never developed there. One study in London, Ont., where elementary-school advancement classes have been going for twenty-seven years, suggested that the segregated children had difficulty fitting in at high school. But another study found that by early adulthood they were just as happily married and socially well adjusted as gifted children educated in regular classrooms. One group of seventy-four advancement-class graduates went on to win fifty-three BA degrees, nineteen MAs and ten PhDs, and ten MDs

—a scholastic record the "control" group of bright children couldn't touch.

If we are to stop wasting our country's precious brainpower we must start encouraging our gifted children instead of penalizing them. Working each in our own towns and cities, we must insist that our schools provide true education for all—not by forcing the fast, the slow and the average to gulp down the same educational fare, but by giving every child the education best suited to his individual capacity. Including the smartest kids in the class. +

YOU...

can win an exciting trip...

discover a new and beautiful You...

see your picture, your story in print...

whirl through a week of parties, public appearances

SOMEONE has to win—it could be you. Enter Chatelaine's Spring Beauty Week Contest now. The deadline for mailing entries is October 15, 1955.

We offer this wonderful opportunity to the Canadian woman or girl, married or single, who sends us the best letter stating the details of her beauty problems and accompanied by a full-length photograph of herself.

When the winner has been chosen, Rosemary Boxer, fashion and beauty editor of Chatelaine, will travel to her home town to give her a complete beauty makeover and show her just how much more attractive she can be with the right make-up and the right hairstyle. The

winner's photographs and the story of her transformation will appear in the April issue, and she will later fly to Toronto to stay as Chatelaine's guest at one of the best hotels during Spring Beauty Week in April—with \$100 pocket money, to save or splurge as she pleases.

If the winner lives in the Toronto area, Chatelaine will pay her air passage to any place of her choice in Canada and, in addition, will send her on her way with a generous expense allowance.

Your entry must be postmarked not later than October 15, 1955. Fill out this entry form and send it, with your letter and a recent full-length photograph (which cannot be returned), to:

Spring Beauty Week Contest, Chatelaine Magazine,
481 University Ave., Toronto.



Joyce Smith won last year; met stage stars Douglas Campbell, Murray Davis.

NAME (Miss, Mrs.)
ADDRESS
AGE VOCATION
MEASUREMENTS: BUST WAIST HIPS WEIGHT
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curtains and walls, on patterns and
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the ever-increasing family of the over 65's

As living standards improve and medical knowledge advances, more and more Canadians are reaching retirement age, still healthy and vigorous. Sixty years ago only 4.6% of Canadians reached the age of 65; in 1931, 6.8%. In 1951, 9% of Canadians had passed their 65th birthday. The steady increase in this age-group points up the growing need for retire-

ment planning at an early age. Insurance can best accomplish this adequately.

North American Life has assisted in meeting the insuring public's changing needs through a highly trained agency force. Since 1881 many Canadians have laid firm foundations for security after 65 on North American Life policies —with policy-owner satisfaction in

a mutual company serving Canadians for more than three generations.

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TORONTO, CANADA

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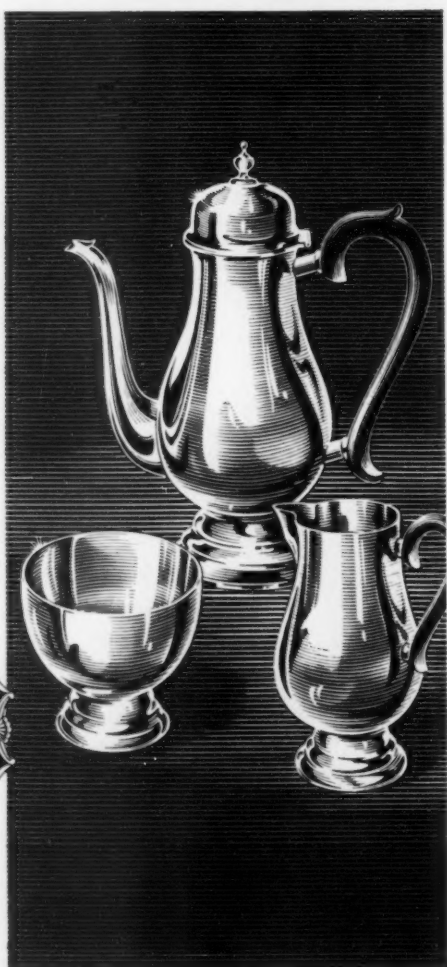
Reveal the subtle charm of your silverware by regular cleaning with Silvo.

—made especially for silver.



Silverware by Georg Jensen

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Chatelaine's FOR YOUNG PARENTS

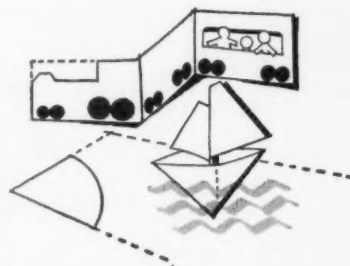
Rainy-day toys you can make in minutes

From odds and ends you can find right around the house

By EDITH OSBORN CORBETT

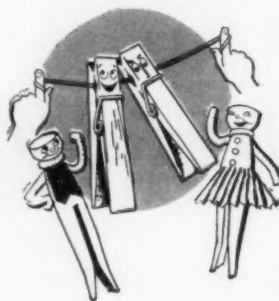
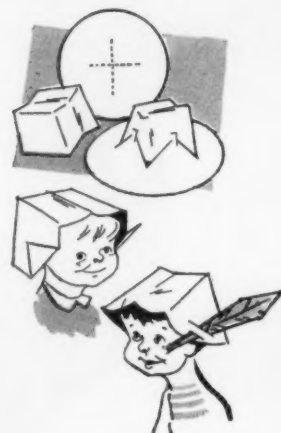
Drawings by Nancy Caudle

ENVELOPES MAKE TRAINS to carry paper people or freight. Cut a square from the top corner of one for the engine, couple on cars with cellulose tape and finish with drawn-on wheels. Envelope corners, pinched at the bottom and spread apart at the top, make good boats which float surprisingly long. Add a sail for appearance.



JUST PINCH ALUMINUM FOIL with your fingers to make a boat that will float and add a foil whale or two for excitement. A tea set that really holds water is made with circles of foil, shaping the cups over the tip of your finger. Almond-shaped pieces of foil rolled around a pencil or a match make beads for stringing.

CREATE A DUTCH BONNET from the corner of a bag cut square, with flaps folded back; a Robin Hood hat from one cut diagonally and supplied with a paper feather. The whole top of a bag, dented in the middle and brimmed with a circle of brown paper (cut an X in the middle to get it to fit, tape each point to the crown) turns into a cowboy sombrero. Trim with a hatband of foil or ribbon.



SAMMY SWING is a spring-type clothespin. Attach him to a piece of string, pull it taut suddenly and he will do acrobatic tricks. The peg-type clothespin makes a whole army of dolls with pipecleaner arms.

Continued on page 46

Most people prefer Crane...



and CRANE quality costs no more!

Smart and practical

this two-compartment flat rim sink (No. 5-140) has proved a favourite with Canadians today. Made of stain-proof porcelain-on-steel, it is here fitted with swinging spout, two valves (hot and cold water) plus hose and spray attachment.

It's one of the CRANE line of modern sinks, designed and built for practical, work-saving service. With double or single drainboards, either one or two compartments, they are made in styles to suit every kitchen and every taste... are available in Crane's famous "Appliance White" and a selection of attractive colours. In cast iron or steel, each has a gleaming porcelain enamel finish that is easily cleaned with a damp cloth.

Ask your *Plumbing and Heating Contractor* about the right Crane sink for your kitchen—and about the exclusive Crane "Dial-Ese" faucets that reduce drip and turn at the touch of a finger tip. Let your architect and builder know your preference for Crane.

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ANOTHER EXAMPLE

of a popular Crane sink is the "Rockcliffe" (No. 5-136) ... single compartment, flat rim design ... of acid-resisting porcelain enamelled cast iron.



1-5504

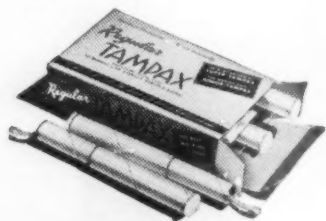
Invented by a Doctor —now used by millions of Women

If you were to go to your doctor and get a "prescription" for internal sanitary protection, you'd undoubtedly follow it... with extreme pleasure at gaining all the advantages of such protection. (Complete freedom, complete comfort.)

Yet in a sense, Tampax is such a "prescription." From the soft surgical cotton of which it is made to the disposable applicator, it was designed by a doctor for women—for all women, married or unmarried. It often tends to make your "time-of-the-month" easier—you feel more relaxed, more at ease—with no odor problems, no disposal problems, no fears about a bulgy belt-pin-pad harness to embarrass you.

Perhaps the one thing that's been holding you back from Tampax is that you feel it's too much of a step. Of course it isn't! It's just a nicer, easier way of handling "time-of-the-month." But you'll never know how wonderful Tampax can be until you try it. Get a package at any drug or notion counter this very month. Ask for your choice of 3 absorbencies: Regular, Super, Junior, Month's supply goes into purse.

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Invented by a Doctor—now used by Millions of Women

CANADIAN TAMPAX CORPORATION LIMITED, Brampton, Ontario.

Please send me in plain wrapper a trial package of Tampax. I enclose 10¢ (stamps or silver) to cover cost of mailing. Absorbency is checked below.

() REGULAR () SUPER () JUNIOR

Name.....

Address.....

City.....Prov.....CHAT. 24-55

RAINY-DAY TOYS Continued from page 44

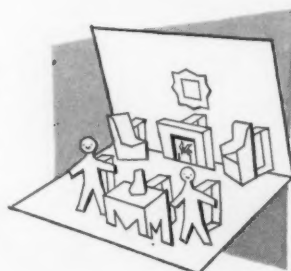
MAKE A FINE BOAT from a few sheets of newspaper folded in half lengthwise. Fasten the ends with safety pins, sewing, staples or cellulose tape.



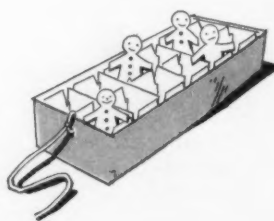
BUILD A PAPER ZOO for animals cut from magazines or drawn. First fold a sheet of brown paper in half lengthwise; open it and fold one of the halves in half. Cut out cage bars along this fold. Open the sheet and fold in half lengthwise again so that the uncut half of the sheet forms the back of the cages. Fold cages accordion fashion and draw a string through one set of corners. Now slip the ferocious beasts behind their bars.



MAGAZINE CUTOUTS furnish a paper room. First fold a piece of stiff paper in half to make the floor and rear wall. Then glue cutouts to one side of little hollow boxes folded from strips of paper. Glue the other side of the box to the rear wall or the bottom of the box to the floor.



PAPER BAGS make many things besides the usual masks. To shape the horse's neck, cut out a piece down one side of a bag; sew, staple or tape the cut edges; stuff the head with torn paper and tie it to a stick. Fringe the piece cut out from the neck and attach for a fine bristly mane.



AN EGG CARTON turns into a bus when filled with cutout passengers and drawn along by a string.



A FINE COWBOY JACKET is made from two bags cut open and fastened up the back, with corners cut out for armholes. Two bags make trousers, and one large one a skirt, to be held up with rope or string belts. A small bag cut in half diagonally makes holsters for cardboard guns when attached to a string belt. Not sketched: For plays, paint scenery and costumes on an opened dry-cleaner bag, with holes cut for heads and hands.

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LOUISE MARTIN
Home Planner



...tells you how
to save money by
laying your own
linoleum floors!

You can have lovely linoleum tile floors by creating your own unique designs and actually laying the floor yourself. It's easy, it's economical, it gives you the matchless thrill of being able to point to a beautiful floor and say: "I did it myself!"

Your Dominion Linoleum dealer has everything you need, which is:

- 1 Either Marbleum, Dominion Jaspé or Handicraft Linoleum tiles. They come in a wide and wonderful range of colours and three thicknesses (A Gauge— $\frac{1}{8}$ ", Standard Gauge— $\frac{3}{32}$ ", and Domestic Gauge— $\frac{1}{16}$ ")—for every room in your home.
- 2 A few simple tools—such as a hammer, dividers or compass, pencil, ruler, scissors, twine and chalk, a linoleum knife and linoleum cement spreader.
- 3 Felt underlay paper.
- 4 Dominion Linogrip Cement.

Now... how? Well, the simplest way to get all the instructions you need is to write to me (or ask your dealer) for an illustrated folder entitled, "How you can create a distinctive Dominion Linoleum Tile Floor!" Before I forget to mention it, my address is: Louise Martin, Home Planning Dept., Dominion Oilcloth & Linoleum Co. Ltd., 2200 St. Catherine St. E., Montreal.

As I said, this folder contains complete, easy-to-understand information, including:

- How to prepare the existing floor for linoleum.
- How to calculate the number of tiles required to do a room.
- How to lay and cement the tiles.
- How to apply border tiles.

Please clip this "letter" and file it under "new home beauty" or, if you like, "bargains"—because you really get yourself a marvellous buy when you create and lay your own linoleum tile floors. Yours for happy—and sharper—shopping,

Louise Martin

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PORTRAIT OF LINOLEUM
AT ITS LOVELIEST!

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inlaid
LINOLEUM



Follow today's trend to linoleum for lovely floors in every room

From Vancouver to Halifax, throughout Canada's smartest homes, you'll now find floors of Dominion Inlaid Linoleum—it is, very definitely, the trend in flooring today.

Thousands of modern homemakers just like you—leading architects and builders, too—are selecting Dominion Inlaid Linoleum for every room in the house . . . for very practical reasons. They like its colourful, versatile beauty—subtle, harmonious shades specially created for living, dining and bedrooms; strong, exciting new colours and designs for kitchens, bathroom, playroom and hall. They like the amazing ease with which it

can be cleaned (needs only a swish of the mop) and the way it stays fresh and lovely through years of heavy wear. They like its foot-favouring springiness—and its ability to hush household sounds. And . . . they like its economy—it's a permanent flooring that needs no covering, yet its cost (completely installed) is less than other similar quality floorings including the conventional wood.

For inspiration and information on planning your own lovely linoleum floors, write for illustrated booklets to: Dominion Oilcloth & Linoleum Co. Ltd., Home Planning Department, 2200 St. Catherine St. E., Montreal.

This lovely setting is in one of Canada's famous "Trend" Houses. This floor is of Dominion Jaspé Linoleum. It—or one of the other gorgeous Dominion Inlaid Linoleums—can bring similar beauty to your home, too.

DOMINION
inlaid
LINOLEUM

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THESE FOUR TYPES . . .

✓ MARBOLEUM ✓ DOMINION JASPÉ
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*made only in Canada . . . sold by style-setting
Canadian retailers*

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new,
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so modern...it sets a new tradition

Only Flair lends itself so completely to the kind of table you like to set. Its fluid grace is in perfect harmony with any decor—formal or informal, rich, conservative or starkly modern.

The *only* balanced place setting in Canada, Flair adds new beauty to your table—and a *brand new idea*. The handles of each piece of Flair curve in around the plate, enhancing the individual place setting by accentuating it. Its beautiful symmetry makes table setting delightfully easy.

To truly appreciate the liquid lines of this unique pattern, you have to handle Flair. And when you do, you'll find that no other pattern fits so comfortably into the palm. Flair was made to use with pride and to handle with ease—a happy union of beauty and practicality.

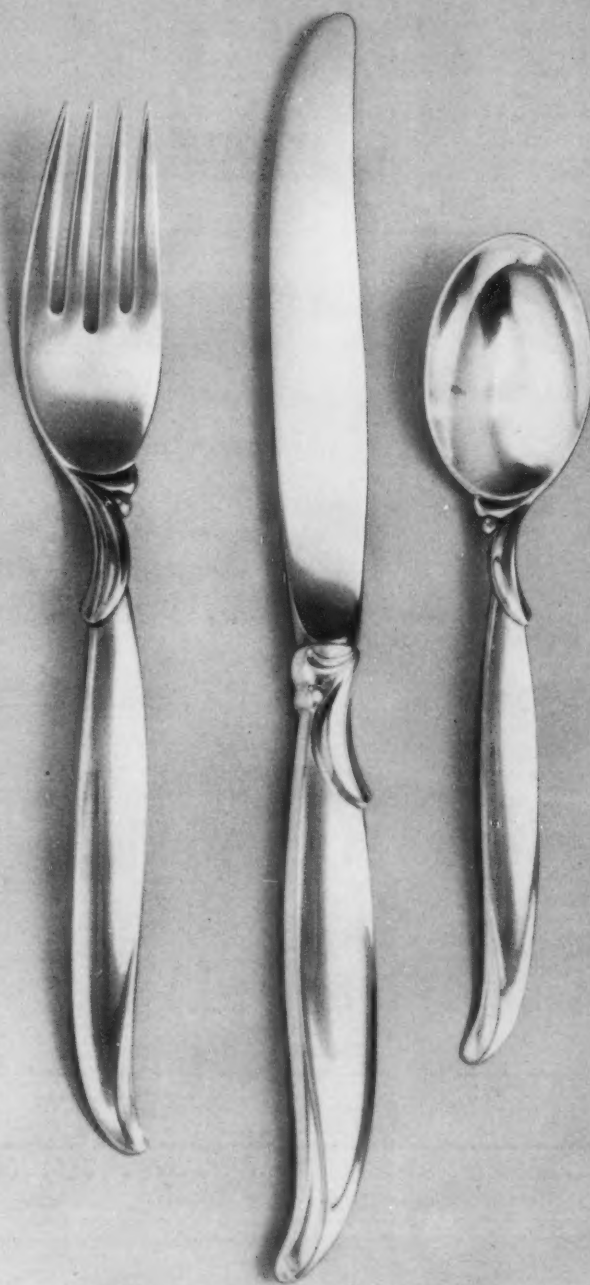
46 piece service for eight—\$89.90 (chest included). Or a 54 piece service for twelve—\$113.00. Budget terms.

1847

1847 ROGERS BROS.

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A PRODUCT OF THE INTERNATIONAL SILVER COMPANY OF CANADA LIMITED



New balanced place setting. Flair is the only flatware pattern designed specifically around the place setting, with the handles of each piece curving in around the plate in perfect symmetry.



New Flair holloware—characterized by its fluid form and versatility. Footed platter \$22.50. Double serving dish \$22.50. Roll tray \$10.00. Sauce bowl and tray \$15.00.

A Chatelaine Cookbook



FAMOUS RECIPES OF FAMOUS BRANDS

Here is a new and wonderful cookbook, the only one of its kind, for your kitchen library. Chatelaine asked all the people who supply the food for our Canadian tables to give us those of their many recipes which have proved the most popular over the last twelve months. Here they are — Famous Recipes of Famous Brands — tested by experts and asked for by the country's best cooks. This unique cookbook of over two hundred recipes covers the whole range of good eating.

SELECTED BY CHATELAINE INSTITUTE



SPAGHETTI DINNER AND TUNA A LA KING

GATTUSO CORPORATION LIMITED

(Using the Gattuso 5 Minute Spaghetti Dinner package, which contains a package of spaghetti, a tin of tomato sauce and a tin of grated Parmesan and Romano cheese.)

Follow package directions for cooking 5 Minute Spaghetti. When tender, rinse and place in a buttered Pyrex loaf pan. Fry 1 small onion in 3 tablespoons of butter or salad oil. Add $\frac{1}{2}$ cup of minced celery leaves, one 7-ounce can of tuna fish or salmon. Stir together for a few minutes. Add the can of Gattuso Tomato Sauce. Simmer 6 minutes. Pour over spaghetti in loaf pan, pressing down over spaghetti without mixing. Bake 15 minutes in a 425 deg. F. oven. To serve, unmold on platter and serve with the grated cheese.



RITA MARTIN
Home Service

TUNA TIMBALES

ROBIN HOOD FLOUR MILLS LIMITED

- | | |
|------------------------------------|---------------------------------|
| 2 eggs, well beaten | 1 teaspoon paprika |
| 2 cups chunk-style canned tuna | 1 teaspoon Worcestershire sauce |
| $\frac{1}{2}$ teaspoon salt | 1 tablespoon lemon juice |
| $\frac{1}{4}$ teaspoon pepper | $1\frac{1}{2}$ cups milk |
| $\frac{1}{4}$ teaspoon celery salt | 1 cup Quick Robin Hood Oats |

Preheat oven to 350 deg. F. Grease 6 ovenproof custard cups. Thoroughly combine all ingredients. Bake in custard cups, placed in pan of hot water, for 50 to 60 minutes or until firm to touch. Unmold and serve with mushroom sauce. (Combine cream of mushroom soup with a little milk, and heat.) Yield: 6 servings.

SALMON MOUSSE

LIBBY, McNEILL & LIBBY

- | | |
|---|--|
| 1 envelope unflavored gelatine | 1 cup finely chopped celery |
| $\frac{1}{4}$ cup cold water | $\frac{1}{4}$ cup finely chopped Libby's Sweet Pickles |
| 1 cup mayonnaise | 1 tablespoon grated onion |
| $\frac{1}{2}$ cup light cream or top milk | 2 teaspoons horseradish |
| 2 tablespoons lemon juice | 1, 1-pound can Libby's Salmon, drained and flaked |
| 1 teaspoon salt | |

Soften gelatine in cold water; dissolve over hot water. Combine remaining ingredients. Add gelatine and blend. Pour into a 1-quart mold. Chill until firm. Unmold and garnish with salad greens, deviled eggs and slices of lemon. Makes 6 to 8 servings.

FISH FILLETS WITH ZESTY MUSTARD SAUCE

RECKITT & COLMAN (CANADA) LIMITED

- | | |
|--|---|
| 2 pounds frozen (or fresh) haddock fillets | 2 tablespoons flour |
| Salt | $\frac{1}{2}$ cup French's Prepared Mustard |
| White pepper | 1 cup sour cream |
| $\frac{1}{4}$ cup butter or margarine | Parsley flakes |
| | Pimento strips |

Sprinkle frozen fillets with salt and pepper. Broil until fork-tender, about 15 minutes. Meanwhile melt butter in a saucepan. Blend in flour and mustard. Cook over low heat, stirring constantly, until thickened. Add sour cream and heat. Arrange broiled fish on platter, spoon mustard sauce over fish, garnish fish with parsley flakes and pimento strips. Serve at once. Yield: 4 to 6 servings.

SALMON-EGG TARTS

BRITISH COLUMBIA PACKERS LIMITED

Preheat oven to 350 deg. F. (moderate). Grease a baking sheet. Drain 2 cans (approximately $\frac{1}{2}$ pound each) salmon and reserve the liquid . . . flake fish and mash bones . . . add 1 unbeaten egg and combine with a fork . . . mix in 1 cup coarse soft bread crumbs, $\frac{1}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper and the liquid from the salmon. Heat mixture in a double boiler, stirring constantly, until egg is partially cooked . . . remove from heat and cool slightly. Divide mixture into 6 parts and shape each part into a nest on prepared baking sheet. Break 6 eggs, one at a time, into a small bowl and slip one egg into each nest. Bake tarts in preheated oven until eggs are just set—15 to 20 minutes. Yield: 6 servings.

CREAMED SALMON PUFFIBILLIES

BRITISH COLUMBIA PACKERS LIMITED

Preheat oven to 450 deg. F. (hot). Grease a baking sheet. Measure and sift together once $\frac{1}{2}$ cup once-sifted pastry or all-purpose flour and $\frac{1}{8}$ teaspoon salt . . . measure $\frac{1}{2}$ cup water and $\frac{1}{4}$ cup shortening into a saucepan and heat until shortening is melted . . . add flour and salt all at once and cook over low heat, beating vigorously with a fork, until mixture leaves sides of saucepan . . . remove from heat, add 2 unbeaten eggs, one at a time, beating mixture smooth . . . drop onto prepared baking sheet, making 6 mounds . . . bake in preheated oven 10 minutes, then lower heat to 350 deg. F. (moderate) and continue to bake until puffs are light and golden—about 35 minutes longer. While puffs are baking, make the filling: Drain 2 cans (approximately $\frac{1}{2}$ pound each) salmon . . . flake fish and mash bones . . . heat 2 tablespoons butter or margarine . . . add 1 chopped medium-sized onion and fry until onion is tender and golden . . . add the salmon and bones and 1 can (10 ounces) condensed cream of mushroom soup . . . mix lightly and heat thoroughly . . . season with salt and pepper. Remove tops from the hot puffs, fill puffs with hot salmon mixture, replace tops and ladle remaining salmon mixture over tops of Puffibillies. Yield: 6 servings.

HOT 'N' HEARTY TUNA CASSEROLE

THE BEST FOODS, INC.

- | | |
|------------------------------|--|
| 1 package frozen peas | $\frac{1}{2}$ cup Hellmann's Blue Ribbon or Best Foods Real Mayonnaise |
| 2, 7-ounce cans tuna fish | 1 tablespoon flour |
| 1 small can pimento, chopped | $\frac{1}{4}$ teaspoon salt |
| 1 medium onion, minced | Dash of pepper |
| 1 small can sliced mushrooms | |

Cook peas according to directions on package. Reserve $\frac{1}{4}$ cup liquid. Combine peas, tuna fish, pimento, onion and mushrooms, reserving $\frac{1}{4}$ cup of mushroom juice. Mix Real Mayonnaise, flour, liquid from peas, mushroom juice, salt and pepper. Toss lightly with fish mixture. Bake in greased, covered casserole in moderate oven (375 deg. F.) 20 minutes. Serve with Chow Mein Noodles, rice, macaroni or toast. Yield: 6 servings.

SHRIMP CURRY

H. J. HEINZ COMPANY

- | | |
|--|---|
| 1 cup milk | $\frac{1}{4}$ teaspoon salt |
| 2 cans (10 $\frac{1}{2}$ ounces) Heinz Condensed Cream of Celery Soup, undiluted | $\frac{1}{4}$ pound cooked, cleaned shrimp (1 $\frac{1}{2}$ pounds green), split lengthwise |
| 1 teaspoon curry powder | 4 to 5 teaspoons Heinz Sweet Fruit Sauce |

Gradually stir milk into soup. Add curry, salt and shrimp; simmer 10 minutes to blend flavors. Add Sweet Fruit Sauce just before serving. Serve over hot, cooked rice. Makes 6 servings.

Note: 2, 6 $\frac{1}{2}$ -ounce or 7-ounce cans tuna, drained and broken into chunks may be substituted for the shrimp.

BAKED MACARONI AND SALMON SURPRISE

H. J. HEINZ COMPANY

- | | |
|---|--|
| 1, 1-pound can salmon, drained | $\frac{1}{2}$ cup soft fine bread crumbs |
| 2 cans (15 $\frac{1}{4}$ ounces) Heinz Macaroni with Cheese Sauce | 2 tablespoons melted butter or margarine |
| 2 medium tomatoes, thinly sliced | $\frac{1}{4}$ cup grated process American cheese |
| $\frac{1}{4}$ cup sliced peeled cucumber | |

Heat oven to 375 deg. F. (moderately hot). Remove skin and bones from salmon; flake. Arrange macaroni, salmon, cucumber and tomatoes in alternate layers in greased 2-quart casserole. Mix bread crumbs, butter and cheese; sprinkle over top. Bake at 375 deg. F. for 45 minutes. Makes 4 to 6 servings.

SWEET-SOUR BARBECUED FISH

SUNKIST GROWERS

Sweet-sour barbecue sauce may be mixed ahead of time and stored in the refrigerator in a tightly covered jar until needed. Just remember to stir well before pouring over fish.

- | | |
|---|-------------------------------------|
| $\frac{1}{2}$ cup fresh Sunkist lemon juice | $\frac{1}{2}$ teaspoon black pepper |
| $\frac{1}{2}$ teaspoon salt | 2 tablespoons grated onion |
| $\frac{1}{4}$ cup salad oil | 1 teaspoon dry mustard |
| | 2 tablespoons brown sugar |

Mix ingredients well, stirring until sugar is dissolved. Place 1 pound fish fillets or fish steaks in shallow pan and pour sauce over. Heat broiler about 3 minutes, then, with pan about 2 inches from heat, broil fish on both sides until brown and tender, basting frequently with sauce. Serve immediately.

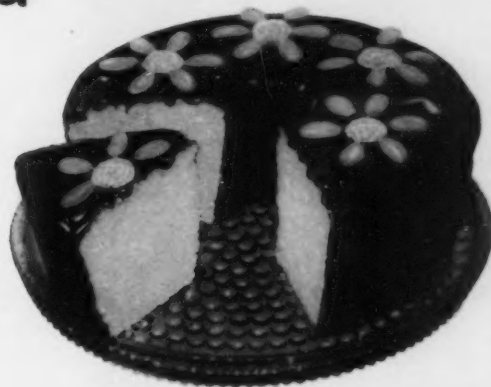
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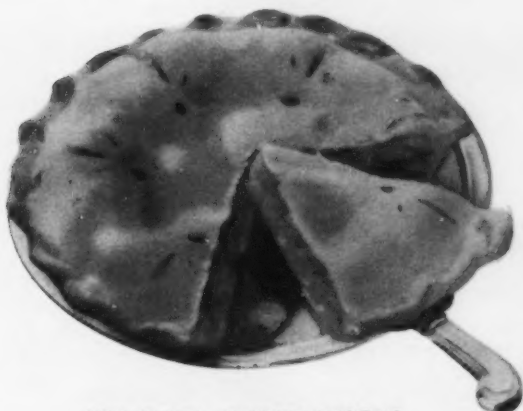
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MAIN DISHES - MEAT



FRANCES BARTON
Home Economist

HAM LOAF

GENERAL FOODS, LIMITED

2 eggs slightly beaten
½ cup milk
1 cup Post Bran Flakes
¾ teaspoon dry mustard

Dash of cayenne pepper
1 teaspoon Worcestershire
sauce
4 cups (1 pound) finely
ground cooked ham

1 tablespoon butter, melted
(optional)

3 tablespoons brown sugar
(optional)

Combine eggs, milk, cereal, and seasonings; mix thoroughly. Add ham and stir until well blended.

If a glazed loaf is desired, mix butter and brown sugar together and spread in bottom of 9x5x3-inch loaf pan. Pack ham mixture firmly into the pan. Bake in moderate oven (350 deg. F.) for 1 hour, or until done. Makes 5 or 6 servings.

INDIVIDUAL HAM LOAVES: Use recipe for Ham Loaf and pack ham mixture firmly into 6 muffin tins, using butter and brown sugar for glaze, if desired. Bake in moderate oven (350 deg. F.) 40 minutes, or until done. Makes 6 servings.

VEAL IN DILL SOUR CREAM

MATTHEWS-WELLS COMPANY LIMITED

1 pound veal, cut thin from
leg
1 tablespoon flour
½ teaspoon salt
¼ teaspoon pepper

4 tablespoons butter or
margarine
1½ cups sour cream
4 tablespoons drained Sweet
Pickle Relish
2 teaspoons flour

Have butcher cut veal about ¼ inch thick. Dredge in flour and sprinkle with salt and pepper. Melt butter or margarine in skillet; add veal and sauté until golden brown. Cover and cook until tender. Remove from pan; keep warm in oven. Add 2 teaspoons flour to drippings in skillet; blend well. Gradually stir in sour cream, pickle relish, salt, and pepper, heat thoroughly. Pour Pickle Sauce over meat. Serve with buttered egg noodles. Makes 4 servings.

SWEET PICKLE BEEF BROIL

MATTHEWS-WELLS COMPANY LIMITED

1 pound ground beef
1 egg unbeaten
¼ cup drained Sweet Pickle
Relish
1 tablespoon chopped parsley

1 small garlic clove, minced
1½ teaspoons salt
¼ teaspoon pepper
1 cup seasoned mashed
potatoes

Combine beef, egg, sweet pickle relish, parsley, garlic, salt and pepper. Mix thoroughly. Place on waxed paper and pat out to a rectangle about 8x10 inches. Spread mashed potato over meat. Roll up like jelly roll. Cut 4 to 6 slices. Broil 10 to 15 minutes. Makes 4 to 6 servings.

LEBANON BOLOGNA STUFFED PEPPERS

VISKING LIMITED

6 green peppers
3 cups Lebanon Bologna,
cubed (slightly over 1 pound)
½ cup bread crumbs
2 tablespoons chopped onion
1 teaspoon salt

½ teaspoon pepper
2 tablespoons chopped
parsley
1 teaspoon Worcestershire
sauce

Wash peppers, remove tops and seeds. Cook peppers in boiling water 5 minutes. Drain. Combine remaining ingredients and stuff pepper cases with mixture. Dot peppers with butter and sprinkle with paprika. Place in shallow baking dish; cover bottom of dish with hot water. Bake in a moderate oven (350 deg. F.) 30 minutes. Serve buttered fresh or frozen lima beans with peppers.

WESTERN STYLE BEANS

W. CLARK, LIMITED

1, 20-ounce can of Clark's
Beans with Tomato Sauce
2, 10-ounce cans of Clark's
All Purpose Tomato Sauce
2 tablespoons of bacon fat or
shortening

½ cup of chopped onions
1 pound of ground beef
½ clove of garlic (if desired)
½ teaspoon of salt
2 teaspoons of chili powder
¼ cup of water

Melt bacon fat or shortening. Add meat, onion and garlic. Cook until lightly browned. Add Clark's All Purpose Tomato Sauce, Beans, seasonings and water. Cover and simmer slowly for about 30 to 35 minutes. Stir occasionally. Serves 4.

MEAT LOAF

RECKITT & COLMAN (CANADA) LIMITED

2 tablespoons French's Instant
Potato Powder
½ teaspoon salt
2 teaspoons Dry Mustard
1 teaspoon onion seasoning
½ teaspoon celery salt

¼ teaspoon black pepper
1½ pounds ground beef
1 egg, beaten
1 cup tomato sauce
1 tablespoon French's
Worcestershire Sauce

Combine French's Instant Potato Powder, salt and dry seasonings. Add meat, egg, tomato sauce and Worcestershire sauce; mix well. Pack lightly in well-greased loaf pan. Bake in moderate oven (350 deg. F.) 1 hour. Yield: 6 to 8 servings.

CHEESEBURGER PIE

RECKITT & COLMAN (CANADA) LIMITED

1 (9 inch) unbaked pastry shell
2 eggs slightly beaten
¼ cup onion flakes
½ cup milk
¼ cup French's Prepared
Mustard
1 tablespoon parsley flakes
1 tablespoon French's
Worcestershire Sauce

1 teaspoon salt
1 cup bread crumbs
1 pound ground beef
½ cup tomato ketchup
¼ cup processed Canadian
cheese, grated
Paprika

Prick pastry shell with fork; bake in a hot oven (450 deg. F.) 15 minutes; cool. Cover onion flakes with warm water, allow to stand 10 minutes; drain. In a mixing bowl combine eggs, onion flakes, milk, seasonings, bread crumbs, and beef. Mix thoroughly. Spread mixture in baked pie shell. Bake in a moderate oven (350 deg. F.) 45 minutes. Remove from oven, spread ketchup over top of pie; sprinkle with grated cheese, garnish with paprika. Return to oven and bake 10 minutes or until cheese melts. Yield: 6 generous servings.

CORNEBEEF HASH 'N' PINEAPPLE GRILL

LIBBY, McNEILL & LIBBY

Chill two 1-pound cans Libby's Corned Beef Hash. Remove both ends from the cans, and push contents out in one piece. Cut each mold into 3 to 4 slices and place on a broiler rack. Broil 3 inches from source of heat for about 8 minutes. Turn, top each patty with a slice of Libby's Pineapple and continue broiling until the pineapple is heated through and the hash is golden brown. To do the olive garnish wrap Libby's Stuffed Olives in half slices of bacon, secure with toothpicks, and broil with the hash, turning once. Serve with Libby's Garden Sweet Peas garnished with egg white rings and sieved egg yolk. Makes 6 to 8 servings.

CREOLE FRANKFURTERS

H. J. HEINZ COMPANY

8 frankfurters
3 tablespoons finely chopped
onion
2 tablespoons finely chopped
green pepper
1 tablespoon shortening

½ cup Heinz Tomato Ketchup
½ cup water
½ teaspoon Heinz Salad or
Apple Cider Vinegar
2 cups cooked rice
¼ cup chopped parsley

Lightly brown frankfurters, onion and green pepper in shortening in skillet. Stir in ketchup and remaining ingredients; cook over low heat for 5 minutes. Makes 4 servings.



MARY ALDEN
Home Economist

HAM UPSIDE-DOWN JOHNNY CAKE

THE QUAKER OATS COMPANY OF CANADA LIMITED

2 tablespoons melted butter
or margarine
½ cup brown sugar
4 slices canned pineapple

1 pound ground cooked
ham or luncheon meat
1 recipe Johnny Cake
Topping

1. Combine melted butter or margarine and brown sugar in greased 9 inch round pan. Arrange pineapple slices in attractive design on butter-sugar mixture.
2. Spread ground meat over pineapple slices in prepared pan.
3. Top with Johnny Cake Topping.
4. Bake in hot oven (425 deg. F.) 20 to 25 minutes. Turn out on platter. Makes 8 servings.

JOHNNY CAKE TOPPING

1 cup Quaker Corn Meal
1 cup once-sifted pastry flour
or ¾ cup once-sifted all-
purpose flour
½ teaspoon salt

3 teaspoons baking powder
1 egg
1 cup milk
¼ cup shortening, soft

1. Sift together dry ingredients into medium-sized bowl. Add egg, milk and shortening.
2. Beat with a rotary egg beater until smooth, about 1 minute. Do not overbeat.
3. Pour Johnny Cake Topping over meat mixture.

Dennis the Menace
by Hank Ketcham

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MAIN DISHES — MEAT

CRIMSON CROWNED PORK CHOPS

H. J. HEINZ COMPANY

4 medium pork chops 4 thin lemon slices
Salt and pepper ½ cup Heinz Tomato Ketchup
4 onion slices

Lightly brown pork chops in greased heavy skillet. Sprinkle both sides with salt and pepper. Top each pork chop with 1 onion slice, 1 lemon slice and 2 tablespoons ketchup. Add a little water to skillet. Cook, covered, over low heat for 45 minutes or until meat is tender, adding a little water as needed to prevent burning. Makes 4 servings.



MARTHA LOGAN
Home Economist

ENGLISH MIXED GRILL

SWIFT CANADIAN CO. LIMITED

4 Swift's Premium Bacon Salt and pepper
1 N Serve Sausages 4 slices Swift's Premium
2 lamb rib chops, 1½ inches Side Bacon
thick 4 large mushroom caps

Heat broiling oven. Place lamb chops on broiler rack with top of chops 3 inches from heat source in hot broiling oven. Broil 10 minutes. Season with salt and pepper. Turn chops with tongs. Place on broiler rack the bacon and mushroom caps (rounded side up, brushed with melted butter). Broil 10 minutes more. After 5 minutes, turn bacon to brown evenly and at this time add the sausage. The sausage only needs heating and browning. Serve at once on warm plates.

Note: Drained canned peas, green or lima beans may be heated in broiling pan below the broiler rack. The drippings from the meat flavor the vegetables and make a complete broiler meal (with tossed salad, rolls, coffee and a quick dessert). Yield: 2 servings.

BOILED BEEF WITH NOODLES

CATELLI FOOD PRODUCTS LTD.

2 to 4 pounds beef brisket ¼ teaspoon thyme
2 carrots, sliced 1 tablespoon salt
2 onions, sliced 1 tablespoon vinegar
¼ cup celery leaf, minced 4 cups hot water
1 bay leaf 8 ounces Catelli Egg Noodles

Place together in a saucepan first eight ingredients. Cover and simmer until meat is tender. Then add noodles and bring to a fast boil. Boil five minutes and remove from heat. Cover and let stand 15 minutes or until juice is all absorbed by noodles. Garnish with a sprig of parsley. (To vary, replace beef with fowl or lamb's shoulder.)

MEAT AND TOMATO MACARONI

CATELLI FOOD PRODUCTS LTD.

1 pound Catelli Long or 3 tablespoons bacon or meat
Ready-Cut Macaroni fat
2 cups leftover meat, ¼ teaspoon summer savory
chopped fine 1, 15 ounce tin Catelli
1 large onion, finely minced Tomato Sauce
Grated cheese, bread crumbs

Boil macaroni in salted water until tender. Drain. Fry meat, onion and fat together. Season to taste. Add summer savory and tomato sauce and bring to a boil. Mix with macaroni and pour into a buttered baking dish. Sprinkle with grated cheese and bread crumbs. Cook 20 minutes in a 400 deg. F. oven.

MEAT BALLS MACARONI

CATELLI FOOD PRODUCTS LTD.

1 pound minced beef or pork 1 clove garlic finely minced
1 onion grated 2 tablespoons salad oil
1 slice bread soaked in milk 1 tin Catelli Tomato Sauce,
2 eggs lightly beaten 8 ounces
Pinch of cinnamon, clove 1 cup celery, diced finely
and nutmeg 16 ounces Catelli Long or
Salt and pepper to taste Ready-Cut Macaroni
½ cup strong grated cheese

Mix first four ingredients, add seasoning and form into small balls. Fry until golden brown, in the salad oil and the garlic. When browned add the tomato sauce and celery. Cover and simmer for 20 minutes. Boil the macaroni in salted water. Drain. Place on warm platter. Pour the meat balls sauce on top and sprinkle with grated cheese.

DUTCH CURRY PIE

J. A. SHARWOOD & CO. LTD.

3 or 4 slices boiled pork 1 teacupful stock
1½ pounds boiled potatoes 1 ounce butter
1 onion Salt
2 apples 1 dessertspoon Vencatachel-
lum's Curry Powder

Slice and fry the onion and apples in butter until tender. Add curry powder and cook till brown. Place in a pie dish alternate layers of sliced potatoes, apples and onion, meat. Pour over the stock and bake in a hot oven.

RAGOUT DE BOULETTES

BOVRIL (CANADA) LIMITED

- Put 3 times through meat chopper 1 pound of lean pork, ½ pound minced beef, ¼ pound salted pork, lean and fat. Add to the minced meat 1 small onion (grated), ¼ teaspoon each of cinnamon, cloves and dry mustard, 1 teaspoon salt, 1 egg. Mix until thoroughly blended and form into balls.
- Melt 3 tablespoons of fat; add 2 tablespoons Bovril and 2 tablespoons water. Stir together until it has the appearance of gravy. Add the meat balls and stir until the rawness has disappeared. Add 3 cups water, cover and simmer 30 minutes. Mix to a paste, 6 tablespoons of browned flour and cold water. Pour over the cooked meat balls and stir until thick and creamy. Serves 4.

SPRING LUNCHEON PIE

CANADA PACKERS LIMITED

1 can Klik, diced ½ teaspoon salt
¼ cup New Domestic ¼ teaspoon pepper
Shortening 1 cup York Carrots
½ cup chopped onion 1 can York Kernel Corn
2 chicken bouillon cubes (drained)
¼ cup flour 1 recipe Tea Biscuits
1 tablespoon Worcestershire
sauce

Brown meat cubes slowly in heated New Domestic. Add onion and cook until tender but not brown. Dissolve bouillon cubes, cook until thick, stirring constantly. Add seasonings, carrots and corn, mix well. Pour into a 2-quart casserole. Top with tea biscuits. Bake at 425 deg. F. for 15-20 minutes. Serves 6.

VEAL PAPRIKA

THOMAS J. LIPTON, LIMITED

1 pound veal, cut in 1-inch 3 tablespoons flour
cubes 2 tablespoons fat
1 package Lipton Onion Soup 3 cups water
Mix 1 cup sour cream
1 tablespoon paprika 1 package (8 ounces) noodles

Brown the meat well in the fat. Add water, Lipton Onion Soup Mix and paprika. Cook very slowly, uncovered, for 45 minutes or until veal is tender. Combine flour and sour cream and gradually stir into broth around the veal. Cook to thicken. Serve on hot noodles. One tablespoon capers may be added if desired.

BRAISED BEEF WITH SOUR CREAM

THOMAS J. LIPTON, LIMITED

Prepare onion soup with 2½ cups boiling water. Dredge with flour 2 pounds sliced top round. Pound well to incorporate flour and cut in portions. Brown in 2 tablespoons fat trimmed from meat. Sauté in butter or beef fat ¼ pound sliced mushrooms. Place beef and mushrooms in baking dish and cover with onion soup. Bake in 350 deg. F. oven for about 40 minutes. Add 1 cup sour cream and return to oven for a few minutes to reheat. Makes 6-8 servings.

FAVORITE MEAT LOAF

CAMPBELL SOUP COMPANY LTD.

2 cans (2½ cups) Campbell's ¼ cup chopped parsley
Tomato Soup 1 egg, slightly beaten
1 pound ground beef 1 tablespoon Worcestershire
½ pound ground pork sauce
½ cup fine dry bread crumbs 1 teaspoon salt
¼ cup chopped onion ¼ teaspoon black pepper



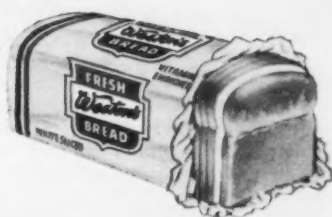
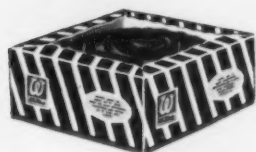
ANNE MARSHALL
Home Economist

Combine ½ cup of soup with other ingredients. (Save rest of soup for sauce.) Shape into a loaf or pack lightly into a greased loaf pan; bake in a moderate oven (350 deg. F.) about 1 hour. Pour off drippings and blend with remaining soup; simmer about 5 minutes. Serve hot sauce with meat loaf. Makes 8 servings.

Note: 1½ cups soft bread cubes may be substituted for ½ cup fine dry bread crumbs.



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MAIN DISHES - MEAT

HAM AND APPLE CASSEROLE

B. C. TREE FRUITS LTD.

- | | |
|---------------------------|-------------------------|
| 3 cups cooked ham, ground | 1 cup fine bread crumbs |
| ½ teaspoon dry mustard | 2 medium sized apples |
| 1 tablespoon grated onion | ¼ cup brown sugar |
| 1 egg, slightly beaten | 2 tablespoons butter |
| ½ cup milk | |

Combine ham, mustard, onion, egg, milk and crumbs; place in greased baking dish. Peel, core and slice apples about ½ inch thick. Arrange slices to overlap on top of ham mixture around the edge of the dish. Sprinkle with brown sugar, dot with butter. Bake, uncovered, in moderate oven (375 deg. F.) about 40 minutes or until apples are brown and tender. Serves 6.



EDNA MAE MCINTOSH
Nutritionist

BAKED HAM WITH APRICOT GLAZE

GERBER-OGILVIE BABY FOODS LIMITED

- | | |
|--|--------------------------|
| ½ cup brown sugar | ¼ teaspoon ground cloves |
| 1 can (4½ ounces) Gerber's
Apricots with Farina | 1 centre slice ham |

Blend sugar, apricots with farina and cloves thoroughly and spread on ham slice. Place in greased baking dish and bake in slow oven (300 deg. F.) 1 hour or until tender. One 1-pound slice will serve 4.

BEANS 'N' PORK CHOPS

CANADIAN CANNERS LIMITED

- | | |
|--------------------------------|--|
| 3 pork chops | ½ cup chopped onion |
| Shortening | 2 tablespoons Aylmer Catsup |
| 1½ cups Aylmer Tomato
Juice | 1 can (15 ounces) Aylmer
Boston Brown Beans |
| 1 teaspoon granulated sugar | Salt and pepper |

Wipe meat with a damp cloth. Brown richly on both sides in pan in a little heated shortening. Remove chops from pan and pour off fat. Measure into pan the Aylmer Tomato Juice, sugar, onion, Aylmer Catsup and Aylmer Boston Brown Beans; heat thoroughly. Pour into a baking dish with close-fitting cover. Arrange chops on top of the bean mixture; sprinkle with salt and pepper. Cover closely and bake in a moderate oven, 350 degrees, until meat is cooked—about 1 hour. Serves 3.

SCALLOPED CORN 'N' SAUSAGES

BURNS & CO. LIMITED

- | | |
|----------------------------------|---------------------------------------|
| 2½ cups creamed corn | ¼ cup minced green pepper |
| 2 Shamrock Eggs (well
beaten) | 1 pound Shamrock Pure
Pork Sausage |
| ½ teaspoon salt | |

Combine the corn, eggs, salt and green pepper. Pour into a greased baking dish. Brown 1 pound Shamrock Pure Pork Sausage in a skillet and arrange on top of corn. Bake in a moderate oven (350 deg. F.) for 30 minutes. Serves 5.

BARBECUED SPARERIBS

SUNKIST GROWERS

- | | |
|--------------------------------------|--|
| 3 to 4 pounds spareribs | ½ cup fresh Sunkist orange
juice |
| ½ cup fresh Sunkist lemon
juice | 2 teaspoons dry mustard |
| ½ cup ketchup or chili sauce | ½ teaspoon paprika |
| 1 teaspoon horseradish sauce | ¼ cup honey or brown sugar |
| 1 teaspoon salt | 1 clove garlic, finely chopped |
| Dash Tabasco sauce | 2 Sunkist lemons, unpeeled and
sliced |
| 1 tablespoon Worcestershire
sauce | |

Cut ribs in pieces; place in a roasting pan and brown at 450 deg. F. for 50 minutes. Drain off fat. Combine remaining ingredients, except the sliced lemons, mix well and brush this sauce over the spareribs. Place a slice of lemon on each piece of meat. Reduce the heat to 350 deg. F. for one hour, basting frequently with sauce.

VEAL PILAF

GERBER-OGILVIE BABY FOODS LIMITED

- | | |
|---|---|
| 1 tablespoon chopped onion | 1 can (4½ ounces) Gerber's
Strained Chicken Soup |
| 1 tablespoon chopped green
pepper | 1 tablespoon slivered almonds |
| 1 tablespoon butter | 1 cup cooked, hot rice |
| 1 can (3½ ounces) Gerber's
Junior Veal | |

Cook onion and green pepper in butter until tender but not brown. Add chopped veal, chicken soup and slivered almonds. Heat and serve over hot rice. Serves 2.

QUICK CHINESE DINNER

BURNS & CO. LIMITED

To contents of 1 tin Burns' Chuckwagon Dinner add 1 tin drained bean sprouts, 1 tin mushrooms and liquid, 1 to 2 tablespoons soya sauce. Heat to bubbling and just before serving over hot buttered noodles, add 1 cup chopped celery.

CORNEBEEF HASH

OXO (CANADA) LIMITED

- | | |
|--|------------------------------------|
| 1 cup chopped Fray Bentos
Corned Beef | 1 Oxo cube |
| 2 cups diced cooked potatoes | 1 ounce dripping or cooking
fat |
| 1 tablespoon chopped onion | Salt and pepper |
| | Parsley |

Dissolve Oxo cube in ¼ cup hot water. (1 teaspoon Beefy Oxo may be substituted, if desired.) Mix together meat, potatoes and onion. Moisten with the Oxo stock and add seasoning to taste. Make the fat hot in a frying pan. Put in meat mixture, spreading evenly over the pan. Cover and cook slowly until the underneath is nicely browned. Fold in half and serve on a hot dish garnished with parsley. Serves 4.

SAUSAGE AND RICE CASSEROLE

CANADA PACKERS LIMITED

- | | |
|-----------------------------|--|
| 1 cup raw rice | ¼ cup bread crumbs |
| 2 tablespoons chopped onion | ¼ cup grated Maple Leaf
Cheese |
| 2 tablespoons diced celery | 1 pound Maple Leaf Sausages |
| 1 teaspoon salt | 1 recipe New Domestic
Flaky Pastry, for meat pies |
| ½ teaspoon pepper | |
| 1½ cups York Tomatoes | |

Prepare tomato and minced onion pastry. Roll out to fit a deep 9-inch pie plate. Cook the rice in boiling salted water to which one tablespoon of vinegar has been added. When tender rinse the rice with cold water and drain thoroughly. Place chilled or frozen Maple Leaf Sausages in lightly warmed frying pan. Cook slowly until done. Combine the cooked rice, onion, celery, salt, pepper and tomatoes and place in pie plate. Arrange cooked Maple Leaf sausages on top of tomato and rice mixture. Sprinkle the crumbs and grated cheese over the top. Bake at 375 deg. F. for 25-30 minutes. Serves 6.

BARBECUED CHICKEN

H. J. HEINZ COMPANY

- | | |
|---|---|
| 1, 2½ to 3 pound fryer, cut up | 2 tablespoons Heinz
Worcestershire Sauce |
| ¼ cup shortening | 1 tablespoon Heinz 57 Sauce |
| Salt and pepper | ¼ cup Heinz Tomato
Ketchup |
| 1 tablespoon Heinz Apple
Cider Vinegar | 1 tablespoon sugar |
| | Dash Tabasco sauce |

Heat oven to 350 deg. F. (moderate). Sauté chicken in shortening until brown on all sides, adding a little more shortening if necessary. Season with salt and pepper. Remove to baking pan. Combine vinegar and remaining ingredients; pour over chicken. Bake at 350 deg. F. for 50 to 60 minutes or until tender, basting frequently with sauce in pan. Makes 4 servings. When using charcoal grill: Build bed of hot coals about 6 inches from grill. Place chicken on greased grill. Brush pieces with melted shortening; sprinkle with salt and pepper. Brown on all sides. Meanwhile, combine vinegar and remaining ingredients. Brush basted chicken with this sauce. Continue to grill, basting and turning frequently until chicken is tender, approximately 30-45 minutes.



JOAN M. ROCK
Consumer Services

HOT CHICKEN SALAD TARTS

INTERNATIONAL MINERALS & CHEMICAL CORPORATION

- | | |
|---|--|
| 2 packages pie crust mix | 1½ cups mayonnaise |
| 1 green pepper, finely diced | ¾ teaspoon salt |
| 1½ cups diced celery | Few drops Tabasco |
| 3 cups diced chicken,
cooked or canned | 1 teaspoon Ac'cent |
| | 1½ teaspoons Worcester-
shire sauce |

Prepare pie crust mix as directed on package. Chill. Meanwhile combine remaining ingredients. Roll half of pastry ⅛ inch thick on lightly floured board. Cut in four circles 7 inches in diameter. Fit loosely into four 6-inch pie pans. Trim edges. Fill pans with chicken-salad mixture. Roll out remaining pastry ⅛ inch thick. Cut in four circles 6 inches in diameter. Cut out centre of these circles with a 3-inch cookie cutter. Scallop by hand, if desired. Place pastry rings on pies; press edges together with floured fork. Bake in hot oven (425 deg. F.) 20 to 25 minutes, or until pastry is golden brown. Serve hot. Makes 4 tarts.



*"It's so easy
to be fancy
with a*

Betty Crocker

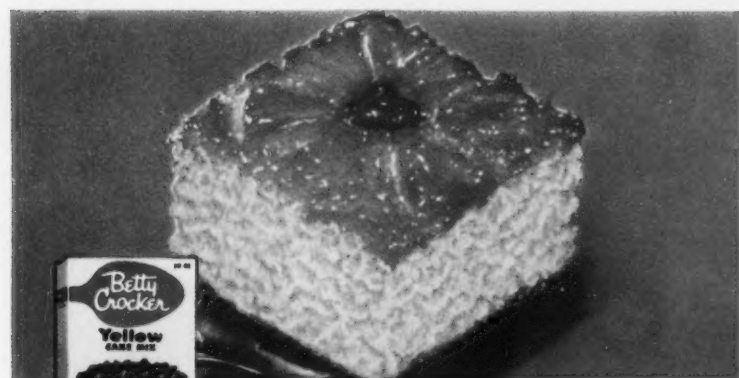
CAKE MIX



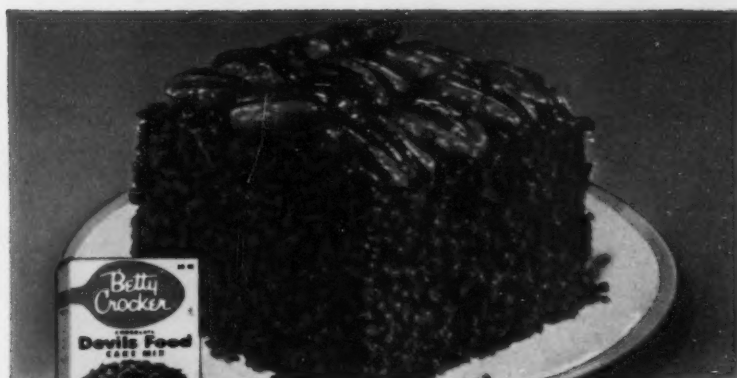
DIP 'N' SWIRL CUPCAKES. Start with Betty Crocker Honey Spice Cake Mix. Then make 7 minute frosting, flavour with orange rind—tint yellow. Dip top of cupcake in frosting—twist!



GREMLIN CAKE. It's a square of Betty Crocker White Cake topped with lemon pudding and a little pixie made of maraschino cherries. What fun for the children!



UPSY DAISY CAKE. Melt $\frac{1}{4}$ cup butter in 8" square pan. Stir in $\frac{1}{2}$ cup brown sugar. Arrange pineapple wedges around maraschino cherries for gay daisy pattern. Pour in half of Betty Crocker Yellow Cake Mix batter. Bake about 35 min. at 350°. Bake rest of batter as plain layer and frost for another meal.



NUT S'PRISE. Melt $\frac{1}{4}$ cup butter in 8" square pan. Stir in $\frac{1}{2}$ cup brown sugar. Add walnuts or pecans. Pour in half of Betty Crocker Chocolate Devils Food Cake Mix batter. Bake 35 to 40 min. at 350°. Bake rest of batter as plain layer and frost for another meal.



ANGEL FOOD PARTY PLATE. Anyone can make perfect Angel Food with Betty Crocker Angel Food Mix. Doesn't even need an icing. Serve with your favourite ice cream.



MARBLE MARVELS. New Betty Crocker Marble Cake Mix makes marvellous cupcakes. Recipe for them, and the fudge frosting too, is right on the package. You get 24 of these party-pretty cupcakes from one package.

You'll have time for extra touches of glamour when you use a Betty Crocker Cake Mix. These special-recipe mixes make cakes that taste extra good, keep extra well, because you beat in fresh eggs at baking time. In fact...

Betty Crocker says:

*"I guarantee a perfect cake,
cake...after cake...after cake!"*

P.S. I hope you've tried my Betty Crocker Brownie Mix...
and my new Pie Crust Mix—IN STICKS

General Mills (Canada) Ltd.

MORE MAIN DISHES

MORE

INTERNATIONAL MINERALS & CHEMICAL CORPORATION

- | | |
|---------------------------------------|--|
| 1 (4 to 5 pound) stewing chicken | 3 tablespoons butter or margarine |
| 1 teaspoon Ac'cent | 2 tablespoons flour |
| Salt | 1 (No. 2½) can tomatoes, sieved |
| 3 or 4 peppercorns | Pepper to taste |
| 1 stalk celery | 2 cups cooked or canned peas |
| Several sprigs parsley | 1 (No. 303) can whole-kernel corn, drained |
| 1 pound fine egg noodles or spaghetti | 1 (8-ounce) can mushroom stems and pieces, drained |
| 2 large onions, minced | ½ pound American cheese, grated (2 cups) |
| 1 green pepper, minced | |

Place chicken in large kettle; barely cover with boiling water; add Ac'cent, 1½ teaspoons salt, peppercorns, celery, and parsley. Cover and simmer 2½ to 3 hours, or until chicken is tender. Let chicken cool in broth, then remove meat from bones. Take off skin and put it through food chopper or cut fine with scissors. Cut meat in fairly good-sized pieces. Strain broth; do not skim off fat. Measure broth; add water to make 7 cups liquid; add salt to taste. Heat diluted broth to boiling; add noodles; cook, stirring occasionally, 15 to 20 minutes, or until noodles are tender and broth is absorbed. Sauté onions and green pepper in butter 5 minutes or so. Blend in flour; add sieved tomatoes; cook, stirring constantly, until mixture is thickened and smooth; season with salt and pepper. Combine this sauce with the diced chicken, chicken skin, noodles, peas, corn, mushrooms, and half of the cheese, mix well; taste to see whether additional salt is needed. Turn into greased casserole (or casseroles); sprinkle with remaining cheese. Cover and bake in slow oven (325 deg. F.) 45 minutes; uncover and bake 15 to 20 minutes longer. Serves 12 to 14.

CHICKEN NOODLE DANDY

CAMPBELL SOUP COMPANY LTD.

- | | |
|--|-----------------------------|
| 1 can (1½ cups) Campbell's Cream of Chicken Soup | 1 cup cubed cooked chicken |
| ½ cup milk | 2 tablespoons diced pimento |
| 2 cups cooked noodles (4 ounces, uncooked) | ¼ cup crushed potato chips |

In a 1½-quart casserole blend soup and milk. Fold in noodles, chicken and pimento; sprinkle potato chips on top. Bake in a moderate oven (375 deg. F.) about 30 minutes. Makes 6 servings.

LEMON BARBECUED CHICKEN

SWIFT CANADIAN CO. LIMITED

- | | |
|--|-------------------------|
| 1 Swift's Premium Tender-Grown Chicken | 1 tablespoon paprika |
| 1 teaspoon salt | 1 cup all-purpose flour |
| Pepper | Brookfield Butter |
| | Lemon Sauce |

Cut up chicken into serving pieces. Rinse in cold water and dry with absorbent toweling. Mix together salt, pepper, paprika and flour. Dip chicken into floured mixture to coat lightly. Melt sufficient butter in shallow baking dish to make about ⅓ inch melted butter. Place chicken in pan in butter, rolling chicken to coat with butter. Place only one layer deep. Bake in a 400 deg. F. moderately hot oven for 30 minutes. Turn with tongs and continue for 25 to 30 minutes or until chicken is cooked and brown. Serve with Lemon Sauce. Yield: 6 to 8 pieces.

LEMON SAUCE

- | | |
|----------------------|-----------------------------|
| 1 small clove garlic | 2 tablespoons chopped onion |
| ½ teaspoon salt | ½ teaspoon black pepper |
| ¼ cup salad oil | ½ teaspoon dried thyme |
| ½ cup lemon juice | |

Mash garlic clove with salt in a bowl. Stir in remaining ingredients. (If possible, allow sauce to stand overnight to blend flavors.) Yield: ¾ cup.

HAWAIIAN BAKED BEANS

H. J. HEINZ COMPANY

- | | |
|--|---------------------------------|
| 1 can (16 ounces) Heinz Beans | 1 tablespoon pineapple sirup |
| 2 slices canned pineapple, cut in pieces | 2 tablespoons light brown sugar |
| | Dash ground cloves |

Heat oven to 375 deg. F. (moderately hot). Combine all ingredients in 1-quart casserole. Bake at 375 deg. F. for 30 minutes or until hot. Makes 3 to 4 servings.

Note: This recipe may be doubled by using 1½ teaspoon ground cloves and doubling other ingredients.

Alternate Method: Combine all ingredients in saucepan. Heat thoroughly. Makes 3 to 4 servings.

GOLDEN TOPPED SPANISH MACARONI

STOKELY-VAN CAMP OF CANADA LTD.

Heat 1 can Stokely's Finest Spanish Style Macaroni Dinner and turn into pie pan. Top with thin triangles of yellow loaf-type cheese and broil until golden. Yield: 3 servings.

CHILI CON CARNE

STOKELY-VAN CAMP OF CANADA LTD.

- | | |
|---|--|
| 2 cups approximately Stokely's Finest Dark Red Kidney Beans | 1 (10-ounce) can condensed tomato soup |
| 1 pound ground beef | ½ teaspoon chili powder |
| 1 chopped medium onion | Salt and pepper to taste |

Brown beef and onions. Add 1 can Stokely's Finest Dark Red Kidney Beans, tomato soup, chili powder, salt and pepper. Cook 10 to 15 minutes and serve. Servings 5 to 6.



MARYE DAHNKE
Home Economist

CHEESE STRATA

KRAFT FOODS LIMITED

- | | |
|---|-----------------|
| ½ pound Kraft Pasteurized Process Canadian Cheese | 4 eggs |
| 12 slices day-old white bread | 2½ cups milk |
| | ½ teaspoon salt |
| | Dash of pepper |

Slice the cheese. Trim the crusts from the bread, and arrange six slices in the bottom of a baking dish, fitting them in closely. Cover with the sliced cheese, then with the remaining six slices of bread. Beat the eggs, add the milk and seasonings, and blend well. Pour over this the bread and cheese and let stand one hour. Bake in a slow oven, 325 deg. F., about 40 minutes or until puffed up and browned. Serve plain or with your favorite jelly.

EGGS CREOLE WITH RICE

GENERAL FOODS, LIMITED

- | | |
|---------------------------------------|-------------------------------|
| 1½ cups (5-ounce package) Minute Rice | 1½ cups boiling water |
| ½ teaspoon salt | 2 tablespoons butter |
| | 2 tablespoons brown sugar |
| ½ cup chopped onion | 1¼ teaspoons salt |
| ½ cup chopped green pepper | 8 drops Tabasco sauce (about) |
| 3 tablespoons butter | 4 teaspoons cornstarch |
| 2¼ cups tomatoes | |
| 6 eggs | Salt and pepper |
| ¾ cup milk | 2 tablespoons butter |

Add Minute Rice and ½ teaspoon salt to boiling water in saucepan. Mix just to moisten all rice. Cover and remove from heat. Let stand 13 minutes. Add 2 tablespoons butter, mixing lightly with a fork. Meanwhile, sauté onion and green pepper in 3 tablespoons butter about 3 minutes, or until tender but not browned. Reserve ¼ cup of the tomato juice. Add tomatoes and remaining juice, sugar, salt and Tabasco sauce to onion and green pepper. Cook over medium heat 5 to 7 minutes to blend flavors; stir occasionally. Then add cornstarch to reserved tomato juice, mixing well. Add to tomato mixture, stirring until thickened. Continue cooking 3 to 5 minutes, stirring occasionally. Meanwhile, beat eggs; add milk and season with salt and pepper. Melt 2 tablespoons butter in skillet and add eggs. Cook and stir over low heat until eggs are cooked but still soft. Arrange rice and eggs on platter. Top with Creole Sauce. Makes 4 servings.

GATTUSO PANCAKES

GATTUSO CORPORATION LIMITED

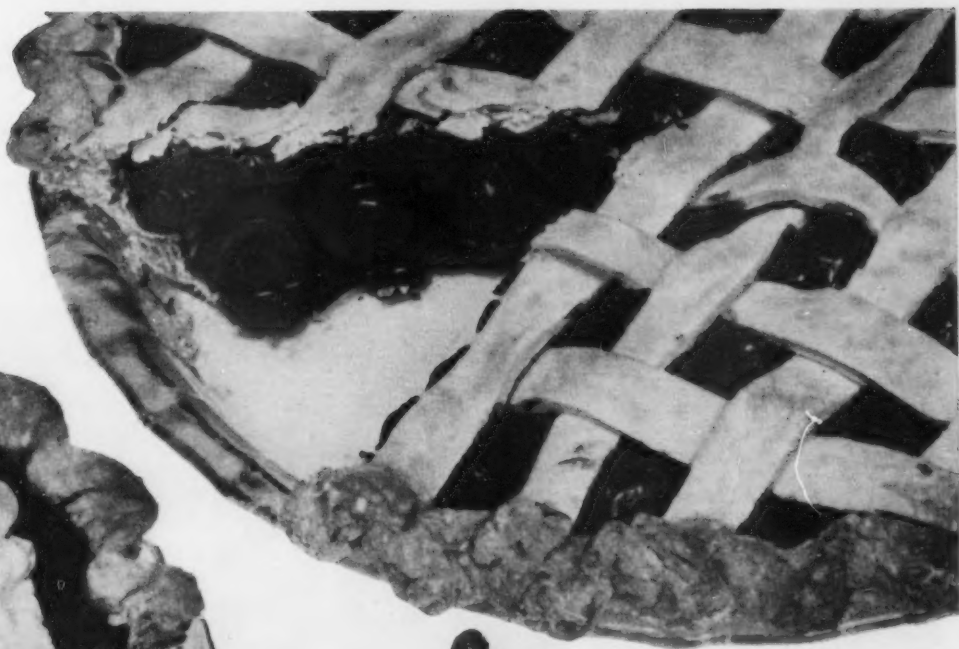
Follow directions for cooking Gattuso 5 Minute Spaghetti. When tender, drain and rinse thoroughly in warm water. Beat 2 eggs, 1 teaspoon salt, ¼ teaspoon pepper until frothy, add the spaghetti and stir well until mixed through. Heat griddle. Grease with half butter and half shortening and drop the spaghetti mixture, a tablespoon at a time. Fry over low heat until crisp and golden brown on both sides. Heat Gattuso Tomato Sauce. Fry ½ pound of sausages. Serve one or two sausages on each pancake. Pour a little hot tomato sauce on each. Serve with grated cheese.

BEANS, BACON AND APPLE

CAMPBELL SOUP COMPANY LTD.

- | | |
|---|---|
| 2 slices bacon, cut in half | 1 small tart apple, grated (or chopped) |
| 2 cans (15-ounce) Campbell's Beans and Pork with tomato sauce | 1 tablespoon brown sugar |

Partially cook bacon; drain. Empty beans into a 1-quart casserole. Sprinkle apple and brown sugar on beans; arrange bacon slices on top. Bake in a moderate oven (375 deg. F.) about 30 minutes or until bacon is browned. Makes 4 generous servings.



for Thanksgiving or Today

You can serve Pumpkin Pie that's deliciously smooth and golden-brown. For filling, be sure it's Aylmer full flavored pumpkin. For flaky, tender pie shells — made in seconds — use Monarch Pie Crust Mix. Or would you rather have a delicious cherry pie? Then remember these same famous names — Aylmer and Monarch — and follow simple directions on the labels.

PUMPKIN MASTERPIECE

Smooth and spicy with a new and appetizing tanginess
(Makes two 9-inch pies)

PASTRY

1 envelope Monarch Pie Crust Mix (each package contains two envelopes)
3 to 4 tablespoons cold water

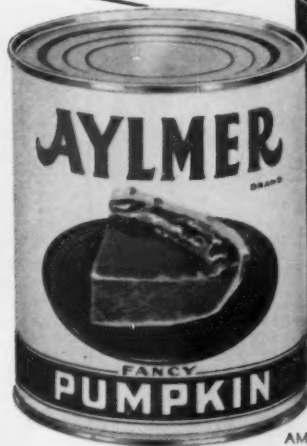
Simply add water to Monarch Pie Crust Mix. Combine lightly. Roll out and your two tender pie crust shells are ready for the filling.

FILLING

1 can (28-oz.) Aylmer Pumpkin	2½ teaspoon mace or nutmeg or ground cloves
1¼ cups brown sugar	1 teaspoon salt
¾ teaspoon ground ginger	3 eggs, well beaten
1½ teaspoons ground cinnamon	2½ cups milk

Combine pumpkin, sugar, spices and salt; add eggs and milk. Mix well, then pour into unbaked pie shells. Bake in hot oven (425°F.) for 10 minutes; reduce heat to moderate (375°F.) and bake 35 to 40 minutes longer, until set.

Clip and Keep



For Pie in a hurry

Aylmer Pumpkin Pie Filling—
Aylmer Cherry Pie Filling—
with famous Monarch Pie Crust Mix

**Quick and easy
to prepare!**

Simple directions on labels show you how to make delicious pumpkin and cherry pies in double quick time.

FOR A "COOKIE-JAR" TREAT the children will love and remember—make Baker's Chocolate Chips.

Only Baker's Chocolate Chips give cookies that richer, world-famous Baker's Chocolate flavor. Sized to give *more* chocolate goodness in every bite, Baker's Chocolate Chips stay firm and crunchy right through baking.

"ONE-BOWL" CHIP COOKIES

1 1/4 cups sifted pastry flour
OR
1 cup sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup granulated sugar
1/4 cup firmly packed brown sugar
1 egg
1/2 cup shortening at room temperature
1 teaspoon vanilla
1/2 cup chopped nuts
1 package Baker's Semi-Sweet Chocolate Chips

Measure flour, add baking soda and salt, and sift into mixing bowl. Add granulated sugar and brown sugar, egg, shortening and vanilla. Blend; then mix thoroughly—about 1 minute. Stir in nuts and chocolate chips. Drop from teaspoon onto ungreased baking sheet, about 2 inches apart. Bake in moderate oven (375°F.) 10 to 12 minutes. Makes about 4 dozen cookies.

225 OTHER WONDERFUL CHOCOLATE RECIPES: Write for "Favorite Chocolate Recipes". Send 25¢, with your name and address to General Foods, Limited, Cobourg, Ontario.

BAKER'S
SEMI-SWEET
Chocolate Chips

Chocolate makes it good
Baker's makes it best

YOUR FAMILY WILL LOVE cakes and frostings with Baker's deep, rich chocolate flavor and smoothness. Baker's Chocolate makes every recipe more delicious, because it's all pure chocolate... nothing added, nothing taken away.

Products of General Foods

BAKER'S
CHOCOLATE CHIPS
UNSWEETENED CHOCOLATE

MORE MAIN DISHES

EGG BASKETS

PILLSBURY MILLS, INC.

Sift together.....1 1/2 cups sifted Pillsbury's Best Enriched Flour and 1/2 teaspoon salt into mixing bowl.
Cut in.....1/2 cup Crisco and 1/8 cup shredded Cheddar cheese until the particles are the size of small peas.
Sprinkle.....5 to 6 tablespoons cold water over mixture, a little at a time, while tossing and stirring lightly with fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together.
Form.....into a ball. Flatten to about 1/2-inch thickness. Smooth dough at edges.
Roll out.....on floured pastry cloth or board to 1/8-inch thickness. Cut out six circles (about 5 inches across). Fit each inside a muffin pan or individual tart pan, pressing pastry against sides and bottom of pan to form a smooth lining. Let pastry edges extend 1/4 inch above pan for a rim.
Cut out.....six more circles (about 4 inches across), rerolling dough for the last few circles. Cut a gash in the centre of each.
Break.....6 eggs into pastry-lined pans. Sprinkle lightly with salt and pepper. Cover with the small circles. Seal edges of top and bottom crusts by pinching together to form a rim. Sprinkle with French's Paprika.
Bake.....in hot oven (450 deg. F.) 20 to 22 minutes until golden brown. (Bake 15 to 18 minutes when tart pans are used.) Serve hot with sauce. Makes 6 egg baskets.

CHEESE CUSTARD MUSHROOM PIE

DAIRY FARMERS OF CANADA

1 tablespoon butter
1 tablespoon minced onion
1/4 cup sliced mushrooms
fresh or canned
1 cup milk, scalded
1 (10-ounce) can cream of mushroom soup, undiluted
1 cup grated Old Canadian Cheddar cheese
1/2 teaspoon salt
1/4 teaspoon paprika
Few grains pepper
3 eggs, slightly beaten
Few grains cayenne
1 (9-inch) baked pastry shell



MARIE FRASER
Food Editor

Melt butter in frying pan. Sauté onion and mushrooms for 5 minutes or until soft. Blend mushroom soup with milk in top of double boiler. Add cheese and stir until melted. Add onion and mushrooms, salt, paprika and pepper to milk-soup-cheese mixture. Gradually add to eggs, mix well and pour into baked pie shell. Sprinkle with cayenne. Bake in a slow oven (325 deg. F.) until custard is set, about 45 minutes. Custard is done when a silver knife inserted into centre of filling comes out clean. Makes 6 servings.

BACON-CHEESE PIE

(Quiche Lorraine—pronounced Keesh Lor-rain)

PILLSBURY MILLS, INC.

Sift together.....1 cup sifted Pillsbury's Best Enriched Flour and 1/2 teaspoon salt into mixing bowl.
Cut in.....1/4 cup shortening until particles are the size of small peas.
Sprinkle.....3 to 4 tablespoons cold water over mixture, a little at a time, while tossing and stirring lightly with a fork. Add water to driest particles, pushing lumps to side, until dough is just moist enough to hold together. Form into a ball.
Roll out.....on floured pastry cloth or board to a circle 1 1/2 inches larger than inverted 8- or 9-inch piepan.
Fit.....pastry loosely into pan. Fold edge to form a standing rim. Flute.
FILLING
Fry.....1/2 pound bacon (about 12 slices) until crisp; drain. Crumble into pastry-lined pan. (One fourth pound cooked ham, diced, may also be used.)
Arrange.....1/4 pound Swiss or American cheese, shredded, over bacon.
Beat.....3 eggs slightly with rotary beater. Add 2 cups milk or light cream, 1 teaspoon salt, 1/2 teaspoon pepper and 1/8 teaspoon cayenne pepper. Blend and pour over bacon and cheese in pan.
Bake.....in moderately hot oven (400 deg. F.) 30 to 40 minutes. Do not overbake. Remove from oven while centre still appears soft. Cool 5 to 10 minutes before serving. Serves 4 to 6.

DEEP BROWN SANDWICHES

LIBBY, McNEILL & LIBBY

Heap any style of Libby's Deep Brown Beans on slices of bread or halves of round buns. Top with grated cheese and crisscross with bacon slices. Broil 3 to 4 inches from heat until cheese is melted and bacon crisp.

MORE MAIN DISHES

FRENCH-STYLE PEAS

GREEN GIANT OF CANADA LIMITED

For this you'll need a 15-ounce can of Green Giant Brand peas, drained; also 1 cup of peeled tiny pearl onions cooked and drained. Wash $\frac{1}{2}$ pound of small button mushrooms in cold water and lemon juice. Cut in thick slices and slowly cook in 4 tablespoons olive oil in saucepan. When mushrooms are soft and dark, add cooked onions and peas. Season with salt and pepper. Cover and heat over very low heat for 5 to 10 minutes, shaking occasionally to prevent sticking.

POPEYE EGG

WESTON BAKERIES LIMITED

Cut out circle from centre of slice of Weston's Bread. Place bread in melted butter in frying pan. Break an egg in cut-out hole of bread. Fry golden brown on both sides. Place egg and toast on plate. Top egg with toasted circle.

BUFFET SPAGHETTI

CAMPBELL SOUP COMPANY LTD.

2 cans (15-ounce size) 6 frankfurters
Franco-American 6 strips process
Spaghetti cheese

Empty spaghetti into a shallow baking dish. Slit frankfurters lengthwise; insert a strip of cheese. Place frankfurters on top of spaghetti. Bake in a hot oven (400 deg. F.) about 15 minutes or until spaghetti is hot and cheese is melted. Garnish with parsley, if desired. 6 servings.

CHEESE FONDUE

CHRISTIE, BROWN & COMPANY, LIMITED

20 Christie's Premium Soda Crackers 1 $\frac{1}{4}$ cups milk, scalded
 $\frac{1}{4}$ pound (1 cup) sharp cheese 1 tablespoon butter or margarine
 $\frac{1}{2}$ teaspoon salt
2 eggs, separated

Crumble Christie's Premium Soda Crackers. Add cracker crumbs, cheese, butter or margarine and salt to scalded milk. Beat egg yolks, gradually stir in cracker mixture. Beat egg whites stiff enough to stand in peaks but not dry. Fold into cracker mixture. Pour into 1-quart buttered baking dish. Bake in moderately hot oven (375 deg. F.) 40 minutes or until knife inserted in centre comes out clean. Serves four.

SCALLOPED GREEN BEANS

H. J. HEINZ COMPANY

1 can (1 pound) green beans $\frac{1}{2}$ teaspoon Heinz Worcestershire Sauce
 $1\frac{1}{2}$ tablespoons flour 2 tablespoons chopped pimento
 $1\frac{1}{2}$ tablespoons butter or margarine $\frac{1}{2}$ cup grated process Canadian cheese
1 can (10 $\frac{1}{2}$ ounces) Heinz Condensed Cream of Mushroom Soup, undiluted $\frac{1}{2}$ cup soft fine bread crumbs
 $\frac{1}{4}$ cup liquid drained from beans 1 tablespoon melted butter

Heat oven to 350 deg. F. (moderate). Drain green beans, retaining liquid; place in an 8-inch round baking dish. Stir flour into $1\frac{1}{2}$ tablespoons melted butter in saucepan. Add soup and next 3 ingredients; heat to boiling point. Add cheese and blend. Pour over green beans. Top casserole with bread crumbs that have been tossed in 1 tablespoon melted butter. Bake at 350 deg. F. for 25 minutes or until beans are hot and crumbs are browned. Makes 4 to 6 servings.

Super-luscious... Melty rich Butterscotch Pudding Cake



Make it with MAGIC and serve it with pride!

Your guests will bless you for each fluffy forkful of this delightful Magic cake! It will be fun to see the family go through a whole cake at a sitting—and call for an encore! It's *your own* baking that's clicking!

And dependable Magic Baking Powder is your best assurance of success in *all* your baking. Four generations of Canadian housewives have proved it! Keep Magic on hand and plan to serve this deliciously different cake this week!



BUTTERSCOTCH-PUDDING CAKE

2 c. sifted pastry flour
or 1 $\frac{1}{4}$ c. sifted all-purpose flour
2 $\frac{1}{2}$ tps. Magic Baking Powder
 $\frac{1}{2}$ tsp. salt
1 pkg. Royal Instant Butterscotch Pudding

10 tbsps. butter or margarine
 $\frac{1}{2}$ c. fine granulated sugar
1 egg
2 egg yolks
 $\frac{3}{4}$ c. milk
1 tsp. vanilla

Grease two 8-inch round layer-cake pans and line bottoms with greased paper. Preheat oven to 350° (moderate). Sift flour, Magic Baking Powder, salt and butterscotch pudding together 3 times. Cream butter or margarine; gradually blend in sugar. Beat the egg and egg yolks together until thick and light; add to creamed mixture part at a time; beat well after each addition. Measure milk and add vanilla. Add flour mixture to creamed mixture about a quarter at a time, alternating with 3 additions of milk; combine lightly after each addition. Turn into prepared pans. Bake in preheated oven about 35 mins. Put cold cakes together with part of Fluffy Vanilla Frosting; frost cakes all over with remaining frosting; sprinkle top with cocoa.

FLUFFY VANILLA FROSTING

2 egg whites
2 c. fine granulated sugar
1 tsp. Magic Baking Powder
 $\frac{1}{2}$ c. cold water
2 tps. vanilla

In top of double boiler combine unbeaten egg whites, sugar and cold water. Place over boiling water and cook, beating constantly with rotary beater, until frosting stands in peaks—about 12 minutes. Remove from heat; beat in vanilla and Magic Baking Powder. Spread immediately.

Costs less than 1¢
per average baking



OKANAGAN SALAD

B.C. TREE FRUITS LTD.

3 cups diced apples
½ cup grated carrot
1 cup chopped celery
Hint of onion

1 cup well-drained crushed pineapple
½ cup chopped nuts
Seasonings to taste

Peel, core and dice apples and marinate in salad dressing for 2 hours, using enough dressing to blend with apples. Add carrots, celery, onion, pineapple and nuts, blending well together. Season to taste. Turn out on lettuce leaves to serve. Garnish as desired.



BRENDA YORK
Home Economist

FROZEN DELIGHT

CANADA PACKERS LIMITED

¼ pound Maple Leaf Cheese
½ cup cooked salad dressing
Dash salt
½ cup whipping cream
½ cup York Canned Peaches
½ cup York Canned Pears
¼ cup shredded toasted almonds

½ cup York Canned Cherries
¼ cup crushed pineapple
½ grapefruit sliced
6 red maraschino cherries (chopped)
6 green maraschino cherries (chopped)

Cream together the cheese and salad dressing. Add salt and fold in the whipped cream. Drain and slice the fruits and cherries. Add to creamed mixture. Put into refrigerator and allow to set. Cut in cubes when ready and serve on salad greens.

FRENCH DRESSING WITH VARIATIONS

ST. LAWRENCE STARCH COMPANY, LIMITED

2 tablespoons fine granulated sugar
1 tablespoon dry mustard
4 teaspoons salt

½ teaspoon pepper
Few grains cayenne
1 tin (16 fluid ounces) St. Lawrence Oil
½ cup vinegar

Measure the sugar into a quart jar and add the mustard, salt, pepper and cayenne; pour in the St. Lawrence Oil and vinegar. Cover jar securely and shake vigorously until well blended. Store in a cool place and shake dressing thoroughly before using.

CREAM CHEESE DRESSING: Cream 3 tablespoons white cream cheese until soft; gradually blend in ½ cup French Dressing.

ANCHOVY DRESSING: Combine ½ cup French Dressing and 1 tablespoon finely chopped anchovies.

VINAIGRETTE DRESSING: Combine 1 finely chopped hard-cooked egg and 1 teaspoon each of at least four of the following ingredients—chopped pimento, parsley, chives or green onion, gherkins, olives, capers and green pepper; gradually blend in ½ cup French Dressing.

HORSERADISH DRESSING: Combine ½ cup French Dressing and 1 tablespoon prepared horseradish.

OXO ASPIC JELLY

OXO (CANADA) LIMITED

3 Oxo Cubes or 3 teaspoons Beefy Oxo
1 quart warm water

2 tablespoons unflavored gelatine
½ cup cold water

Dissolve Oxo in warm water. Soften gelatine in cold water 5 minutes. Add to half the stock and stir until dissolved. Add remaining stock and chill in a large ring mold or individual molds. If the large ring mold is used, serve with the centre filled with a tossed salad or cole slaw, and surround aspic with sliced Fray Bentos Corned Beef. Garnish with parsley or watercress. Serves 8.

SPECIAL COLESLAW

KRAFT FOODS LIMITED

½ cup Miracle Whip Salad Dressing
1 teaspoon Kraft Prepared Mustard
¼ cup cream

½ teaspoon salt
Dash of seasoned salt
Dash of black pepper
1 cup shredded red cabbage
1 cup shredded green cabbage
Lettuce

Combine the salad dressing, mustard, cream and seasonings. Add half of this dressing to the red cabbage and half of the dressing to the green cabbage and toss lightly. Chill well, and serve on crisp lettuce in individual salad bowls.

MACARONI SALAD

H. J. HEINZ COMPANY

1½ cups elbow macaroni
1½ cups chopped celery
½ to ½ cup finely chopped onion
6 radishes, thinly sliced
2 tablespoons minced parsley
½ cup finely chopped Heinz Dill Pickles
¾ cup grated sharp process cheese, if desired

1 cup mayonnaise or salad dressing
2 tablespoons Heinz Salad or Apple Cider Vinegar
2 teaspoons Heinz Prepared Mustard
1½ teaspoons salt
¼ teaspoon pepper

Cook macaroni in boiling, salted water until tender. Drain; rinse. Combine with next 6 ingredients. Make dressing by combining mayonnaise and remaining ingredients. Combine with macaroni mixture. Chill. Serve on lettuce leaf. Garnish with grated cheese or parsley. Makes 6 servings.

HOT FRANKFURTER POTATO SALAD

H. J. HEINZ COMPANY

4 strips bacon
½ pound (4) frankfurters, sliced
½ cup sliced onions
1 can (10½ ounces) Heinz Condensed Cream of Celery Soup, undiluted

¼ cup water or milk
2 tablespoons Heinz Apple Cider Vinegar
2 tablespoons Heinz India or Sweet Relish
5 medium pared, cooked potatoes, diced (3 cups)

Ery bacon in deep skillet over low heat until crisp. Remove from skillet; drain and crumble. Cook frankfurter slices and onion in bacon drippings until onion is tender. Add soup, water, vinegar and relish; mix well. Add potatoes and toss lightly; heat. Serve hot with crumbled bacon sprinkled over top. Makes 4 to 6 servings.

WALDORF SOUFFLÉ SALAD

THE BEST FOODS, INC.

1 package lime gelatine
1 cup hot water
½ cup cold water
2 tablespoons lemon juice
½ cup Best Foods or Hellmann's Blue Ribbon Real Mayonnaise

½ teaspoon salt
1 cup unpeeled diced apples
½ cup diced celery
½ cup chopped walnuts
Salad greens

Dissolve gelatine in hot water. Add cold water, lemon juice, real mayonnaise and salt. Blend well with rotary beater. Pour into refrigerator freezing tray. Quick chill in freezing unit (without changing control) 15 to 20 minutes or until firm about 1 inch from edge but soft in centre. Turn mixture in bowl and whip with rotary beater until fluffy. Fold in apples, celery and walnuts. Pour into 1-quart mold or individual molds. Chill until firm in refrigerator (not freezing unit) 30 to 60 minutes. Unmold and garnish with salad greens. Yield: 6 servings.

CRUSHED PINEAPPLE CARROT MOLD

LIBBY, McNEILL & LIBBY

1 No. 2 can Libby's Crushed Pineapple
1 package lemon-flavored gelatine

½ cup sugar
¼ teaspoon salt
2 tablespoons lemon juice
1 cup finely grated carrots
½ pint whipping cream

Drain crushed pineapple. Add enough water to pineapple sirup to make 1½ cups. Heat; add gelatine and stir until dissolved. Stir in sugar, salt, and lemon juice. Chill until slightly thickened. Fold in crushed pineapple and grated carrots. Whip cream stiff and fold into gelatine mixture. Pour into an 8-inch ring mold (1½ quarts). Chill until firm. If desired, mold in individual molds. (It's best to make this salad a day ahead of serving so that it will be thoroughly set before unmolding.) Unmold and garnish with watercress. Eight servings.

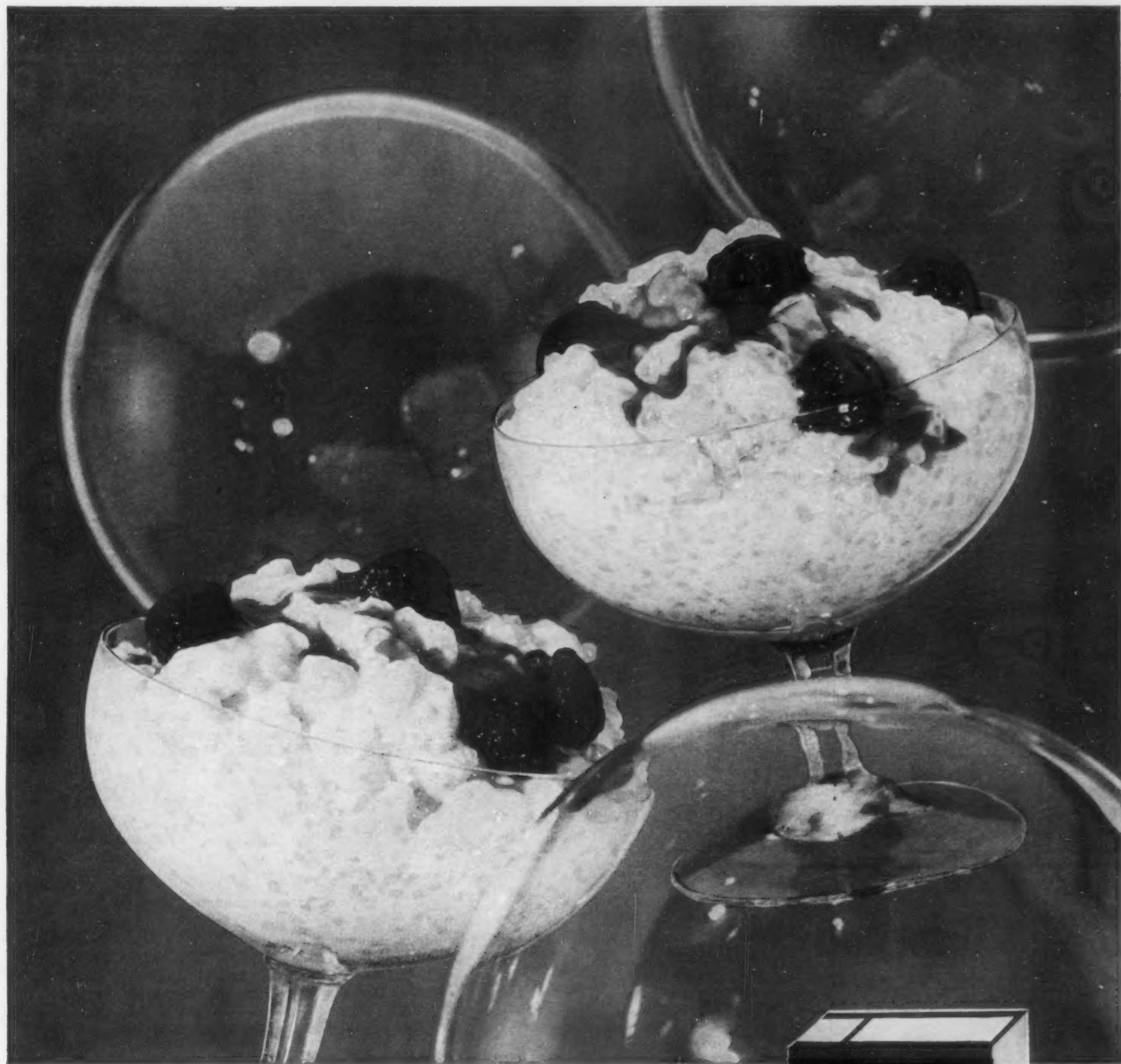
EMERALD ISLE SALAD

DAIRY FARMERS OF CANADA

1 (20-ounce) can drained grapefruit segments, cut up
Juice from grapefruit segments
1 package lime-flavored gelatine
2 tablespoons lemon juice

¼ teaspoon salt
1 cup evaporated milk, chilled
icy cold
½ cup chopped pecans
½ cup chopped celery

Heat juice and add to lime-flavored gelatine. Stir until gelatine dissolves, then add lemon juice and salt. Chill until mixture begins to thicken. Stir in milk, pecans, celery and grapefruit segments. Pour into individual molds, first rinsed out with cold water, and chill until firm. Makes 6 to 8 salads.



Recipe on the package

Light as a bubble!

MINIT TAPIOCA CREAM

1. It's fluffy-light . . . the extra-special dessert that's never "too much" or too heavy.
2. It's nourishing . . . the fresh eggs-and-milk dessert that's *not* loaded with calories.
3. It's so good to eat . . . the dessert that's always a surprise — there are so many ways to serve it!

PS For more delicious fruit pies, use Minit Tapioca as a thickener. Keeps juice *where it belongs* — inside the pie. Easy instructions in the recipe book.

A Product of General Foods



RECIPE BOOK: Send for "Miracles with Minit Tapioca". 24 colorful pages. Delectable puddings, fruit pies, souffles, thrifty main dishes. Send 10c with your name and address to: Minit Tapioca, Cobourg, Ontario.

T-16M

The first question to ask when you buy chocolate bits for baking...

ARE THEY GENUINE
Chipits?



Modern science develops cooking and baking ingredients to pamper modern tastes.

THE CHOCOLATE THAT THE OVEN WON'T MELT

HARD to believe that the cookie with the little bits of chocolate scattered through it was hardly known in Canada just 6 short years ago. NOW this tasty cookie has become an outstanding favourite everywhere.

The biggest problem with that kind of cookie was the chocolate. It would melt and run at high oven temperatures.

Then, a Toronto company, the Van Kirk Chocolate Corporation, developed a new kind of baking chocolate. It kept its crispness under high heat — yet it had the smooth creaminess of fine milk chocolate. The experts had long believed that this was an "impossible" combination.

The Van Kirk Company decided

to make the new chocolate in the form of tiny mounds — just right for sprinkling into cookie batter.

The next problem was to find a name for the morsels.

In charge of sales was a young veteran, who, like many ex-soldiers, had insomnia. He began dreaming up names during the long hours when he couldn't sleep. What he wanted was a name short and catchy — a name that would actually be like a new word added to the language. He filled in the sleepless hours dreaming up names. Chunkets? No. Chibblers? No. Choco-Chips? Chocolate bits? Too long. A name for chocolate chips or bits. Chips or bits. Chips, bits. **CHIPITS!**

It worked. Today, women ask for "Chipits", just as they ask for "sugar" or "salad oil". Others did try to copy Chipits, of course. But nobody else ever quite captured that "impossible" blend of chocolate creaminess and heat resistance. That's still Chipits' secret and the reason why the "best cookies in the world are made with CHIPITS."

Rich, Delicious CHICKEN FLAVOUR . . instantly!

for • SOUPS • STEWS • GRAVIES • SALADS

MAGGI'S

**CHICKEN
BOUILLON
CUBES**

MAGGI SAUCE ROBERT

(2 cups)

To reheat leftover meats and vegetables
2 tablespoons butter or drippings
1 onion, thinly sliced
1 teaspoon paprika
½ teaspoon sage or savory
3 tablespoons flour 2 cups milk
2 Maggi Chicken Bouillon Cubes

1. Melt the butter or drippings in a saucepan. Add the onion and paprika, sage or savory, and stir over medium heat until lightly browned. 2. Sprinkle the flour over the fried onion, and stir until well blended. Add the milk and bouillon cubes, and stir together until smooth and creamy. 3. This delicious and tasty sauce can be used for vegetables, fish or meat. 4. To re-heat left-overs, slice meat thinly or dice. Place in hot sauce. Cover and simmer over very low heat for 10 to 15 minutes.

• For tasty chicken bouillon; simply pour a cup of boiling water over one MAGGI cube.

Another
World Famous
NESTLÉ Product



In economical packages of 5 and 12 cubes at your grocer's.

Try Maggi Seasoning, too, to bring out the natural, delicious flavour of meats, gravies, stews . . . or to add new zest to leftover dishes.

SALADS

CANTALOUPE-NUT SALAD

GENERAL FOODS, LIMITED

1 package Lemon Jell-O	1 package (4-ounces) cream cheese
1 cup hot water	2 tablespoons mayonnaise
1 cup cold water	1 cup diced cantaloupe
Dash of salt	¼ cup sliced celery
1 teaspoon lemon juice	¼ cup finely slivered almonds

Dissolve Jell-O in hot water. Add cold water, salt and lemon juice. Chill until slightly thickened. Mix cream cheese and mayonnaise together until mixture is fairly smooth and soft. Gradually add half of slightly thickened Jell-O, blending well after each addition. Fold cantaloupe, celery, and almonds into remaining Jell-O. Pour fruit mixture into 6 individual molds. Chill until almost firm. Gently pour cream cheese mixture over layer in molds. Chill until firm. Unmold on crisp lettuce. Serve with cream cheese balls. Makes 6 servings.

TOMATO SOUP DRESSING

W. CLARK, LIMITED

1 (10-ounce) tin of Clark's Tomato Soup	2 tablespoons of sugar
½ cup of salad oil	1 teaspoon of dry mustard
½ cup of cider vinegar	1 teaspoon of paprika
1 teaspoon of Clark's Governor Sauce	1 teaspoon of salt
	1 clove of garlic

Measure all ingredients into a bottle or jar. Cover tightly and shake well. Chill—then remove garlic and serve. Makes 2 cups.

CHRISTMAS WREATH SALAD

E. D. SMITH & SONS, LIMITED

Soak 2 tablespoons unflavored gelatine in ¾ cup cold water. Add 1 cup hot water to 2 (6-ounce) tins E. D. Smith's Tomato Paste and heat to boiling point. Add gelatine, 1 teaspoon salt, 3 tablespoons sugar, 1 tablespoon grated onion. Stir well. Fill nine individual oiled molds ½ full. Cool until partially set. Mash 1 (4-ounce) package of pimento cream cheese with a fork and add to remainder (1½ cups) of hot mixture. Beat until blended. Cool. Stir in 1 cup mayonnaise, fold in ¾ cup chopped celery and 2 tablespoons finely chopped onion. Put on top of partially set mixture in molds. Chill until firm. Turn out on large plate, to circle a mound of vegetable, chicken or turkey salad. Garnish with crisp greens.



CITRUS SHERBET

J. WILLIAM HORSEY CORPORATION

1 teaspoon unflavored gelatine	¼ teaspoon salt
1 No. 2 can J. William Horsey brand orange, blended, or sweetened grapefruit juice	6 tablespoons sugar
	2 eggs, separated

Soften gelatine in ¼ cup of citrus juice; place over boiling water; stir until dissolved. Add salt and 2 tablespoons of sugar to gelatine mixture; stir until sugar is dissolved. Add to remaining juice. Pour into tray of refrigerator; freeze until firm. Beat egg whites until stiff, gradually beat in remaining 4 tablespoons sugar. Beat egg yolks. Remove frozen mixture from refrigerator tray, add to egg whites; add egg yolks; beat until blended. Freeze until firm, stirring once during freezing. Yield: 6 servings.

CREAMY COCKTAIL DESSERT

THE BORDEN COMPANY, LIMITED

1 can (20 ounces) fruit cocktail	½ cup coconut
12 marshmallows, cut in quarters	½ pint (1¼ cups) Borden's Sour Cream

Drain fruit cocktail. To fruit add marshmallows, coconut and sour cream. Blend well and allow to stand overnight in the refrigerator. Serve in sherbet glasses. Makes 6 servings.

DESSERTS

FLAN A CAFE DE MOCHA PAN-AMERICAN COFFEE BUREAU

1 quart milk
5 standard measures
(10 level tablespoons)
ground coffee
4 whole eggs
1 egg, separated
½ cup sugar

½ teaspoon salt
1 teaspoon vanilla
Nutmeg
1 cup chopped
Brazil nuts
3 tablespoons guava
jelly

Combine milk and coffee in saucepan. Bring to scalding point; remove from heat, let stand 10 minutes, stirring occasionally. Strain through doublelayer of cheesecloth. Meanwhile beat 4 whole eggs and 1 egg yolk slightly; add sugar and salt. Add strained coffee mixture slowly, stirring constantly. Add vanilla. Pour into custard cups; sprinkle with nutmeg. Set cups in pan of cold water. Bake in very moderate oven, 325 deg. F., 50 to 60 minutes, or until knife inserted near cup rim comes out clean. Remove from water. Chill. Top with Brazil nuts. Beat egg whites stiff; beat in guava jelly. Swirl over nuts. Makes 6 to 8 custards, depending on size of cups.

CHOCOLATE DESSERT OMELET GENERAL FOODS, LIMITED

1 package Jell-O
Chocolate Pudding
2 cups milk
3 egg yolks, slightly
beaten
½ cup of light cream
or top milk

½ teaspoon vanilla
or ¼ teaspoon
almond extract
3 egg whites
Dash of salt
6 tablespoons sugar
1 tablespoon butter

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Measure out ¾ cup pudding and combine with egg yolks. Set aside with pudding-egg yolk mixture to use for omelet.

For the sauce, mix the cream with the remaining pudding, add flavoring and chill.

To prepare omelet, beat egg whites and salt until soft peaks are formed. Then add sugar gradually, beating constantly. Continue beating until very stiff peaks are formed. Fold in the pudding-egg yolk mixture.

Melt butter in a 10-inch skillet. Turn omelet mixture into the hot skillet. Cook over very low heat 3 minutes. Then bake in moderate oven (350 deg. F.) 15 minutes, or until puffy and firm to the touch. Cut across centre about halfway through mixture, fold over as for an omelet and turn out onto plate. Sprinkle with icing sugar and serve warm with the sauce. Makes 6 servings.

BLUEBERRY DELIGHT

CHRISTIE, BROWN AND COMPANY, LIMITED

½ cup sugar
3 tablespoons
cornstarch
¼ teaspoon salt
3 cups blueberries,
slightly crushed

Juice and grated rind
of 1 lemon
18 Christie's Lorna
Doone shortbreads,
coarsely crumbled

Mix together sugar, cornstarch and salt in saucepan. Combine blueberries, lemon juice and rind; stir into sugar mixture, blending well. Cook over low heat, stirring constantly, until thick and clear; cool. Alternate layers of blueberry mixture and Christie's Lorna Doone crumbs in 6 parfait glasses. Top with whipped cream. Makes 6 servings.

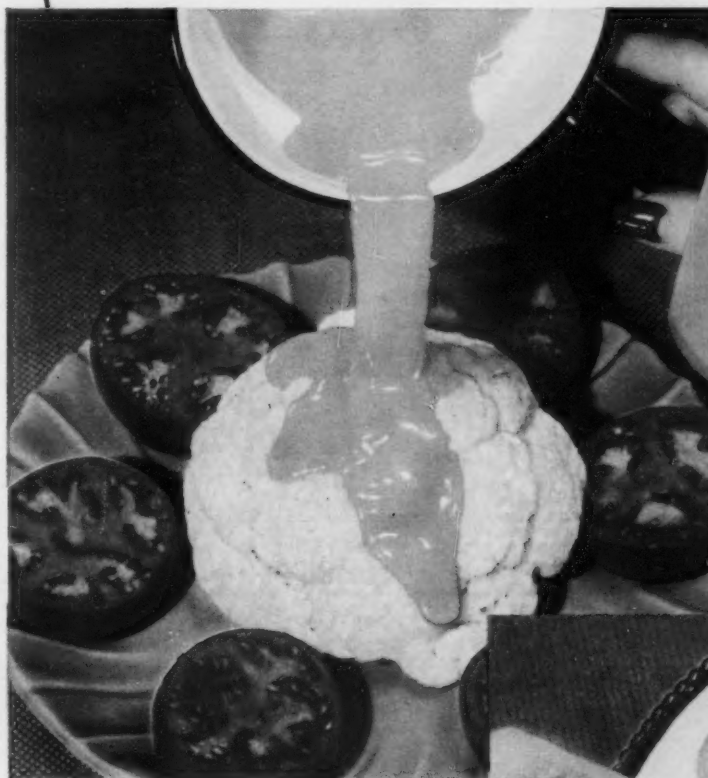
IT'S DIFFERENT!

Kraft's Cheez Whiz

ALL READY FOR DOZENS OF CHEESE TREATS...FAST!

Heat it...

Get grand cheese sauce jiffy-quick! A very few minutes in a saucepan over very low heat (or in a double boiler) and Cheez Whiz becomes glorious cheese sauce. Perfect for glamorizing vegetables, eggs, rice, seafood. You'll dip into that jar of golden goodness many times a week! Ask your grocer for Cheez Whiz, in the jar that Kraft has vacuum-sealed for freshness.



Use it right from the jar!
It's creamy-thick! Try the
new Pimento Cheez Whiz too!

Spread it...

You have wonderful snacks fast! Hot snacks, cold snacks, plain or toasted sandwiches—you'll make 'em at a moment's notice, with wonderful Cheez Whiz! This velvety pasteurized process cheese from the Kraft Kitchen comes all ready to spread, right from the jar. You'll love Cheez Whiz just spread on crackers. And the folks will really go for that rich, tantalizing cheddar cheese flavor.

Cheeseburgers Pronto!

Pour hot Cheez Whiz over sizzling hot hamburgers. Then taste that creamy-rich cheese flavor.

Cheez Whiz Rabbit

Pour hot Cheez Whiz sauce over toast triangles. Top with crisp bacon. Great for lunch or supper.



NEW PACK

FRESH-
FLAVOR
PROCESS

NI



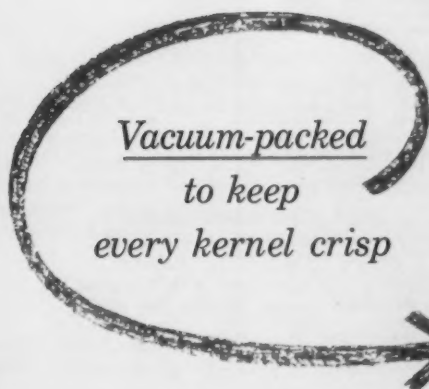
NIBLETS

BRAND



Now-corn
that tastes
this good
right off your pantry shelf!

How it gets that way. The secret is—the Green Giant's exclusive new process cooks Niblets Brand corn 5 times faster than other canned corn. Cooking time at the cannery is 7 minutes—the same as cookbooks recommend for fresh ears. And, of course, new Niblets is packed in vacuum—not “swimming” in salt water like old-fashioned canned corn. Result: new natural color, flavor, and crispness found in no other can of corn. Taste the difference.

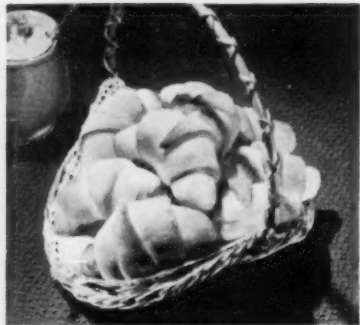


P.S. Do you know that the Green Giant offers you another new treat in corn? It is New Process Niblets Brand Mexicorn . . . corn with sweet red and green peppers added. Try it for variety.



Green Giant of Canada Limited, Tecumseh, Ontario. Also packers of Green Giant Brand Peas, Green Giant Brand Wax Beans and Green Giant Brand Green Beans.

4 delicious treats ...make them from One Basic Dough!



It's amazingly simply with wonderful active dry yeast!

If you bake at home, find out the wonderful things you can do with Fleischmann's Active Dry Yeast! Serve fragrant rolls or fancy breads in variety from a single dough! Always get Fleischmann's Active Dry Yeast—it stays fresh in your cupboard, and acts fast in your dough!



Needs no
Refrigeration

BASIC ROLL DOUGH

Scald

- 1 cup milk
- 5 tablespoons granulated sugar
- 2½ teaspoons salt
- 4 tablespoons shortening

Remove from heat and cool to lukewarm. In the meantime, measure into a large bowl

- ½ cup lukewarm water
- 1 teaspoon granulated sugar

and stir until sugar is dissolved. Sprinkle with contents of

- 1 envelope Fleischmann's Active Dry Yeast

Let stand 10 minutes, THEN stir well; stir in cooled milk mixture and

- ½ cup lukewarm water

Stir in

- 3 cups once-sifted bread flour
- and beat until smooth and elastic; work in 3 cups more (about) once-sifted bread flour

Turn out on lightly-floured board and knead dough lightly until smooth and elastic. Place in a greased bowl and grease top of dough. Cover and set dough in warm place, free from draught, and let rise until doubled in bulk. Turn out dough on lightly-floured board and knead lightly until smooth. Divide into 4 equal portions and finish as follows:

1. PARKER HOUSE ROLLS

Roll out one portion of dough on lightly-floured board to ½-inch thickness; cut into rounds with 3-inch cutter; brush with melted butter or margarine. Crease each round deeply with dull side of knife, a little to one side of centre; fold larger half over smaller half and press along the fold. Place, just touching each other, on greased cookie sheet. Grease tops. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 6 rolls.

2. CLOVER LEAF ROLLS

Cut one portion of dough into 8 equal-sized pieces; cut each piece into 3 little pieces. Shape each little piece of dough into a ball and brush with melted butter or margarine; arrange 3 balls in each greased muffin pan. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 8 rolls.

3. FAN TANS

Roll out one portion of dough on lightly-floured board into a rectangle a scant ¾-inch thick; loosen dough, cover and let rest 5 minutes. Brush dough with melted butter or margarine and cut into strips 1½ inches wide. Pile 7 strips one upon the other and cut into 1½-inch lengths. Place each piece, a cut side up, in a greased muffin pan; separate the slices a little at the top. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 8 rolls.

4. CRESCENT ROLLS

Roll out one portion of dough on lightly-floured board into a 14-inch round; brush with melted butter or margarine and cut into 12 pie-shaped wedges. Roll up each wedge of dough, beginning at the outside and rolling toward the point. Arrange, well apart, on greased cookie sheet; bend each roll into a crescent shape. Brush with melted butter or margarine and sprinkle with salt. Cover and let rise until doubled in bulk. Bake in a hot oven, 400°, about 12 minutes. Makes 12 rolls.

DESSERTS

BROWNIE PUDDING

GENERAL FOODS, LIMITED

- | | |
|--|--|
| 2½ squares Baker's Unsweetened Chocolate | 1 teaspoon salt |
| 2 tablespoons shortening | ¾ cup sugar |
| 1 cup sifted flour | ½ cup milk |
| 2 teaspoons Calumet Baking Powder | 1 teaspoon vanilla |
| | ½ cup chopped nut meats |
| 2 cups water | |
| 1¼ cups sugar | 1 square Baker's Unsweetened Chocolate |

Melt 2½ squares chocolate and the shortening together. Cool. Sift flour once, measure, add baking powder, salt, and ¾ cup sugar, and sift again. Add milk and vanilla; mix only until smooth. Stir in cooled chocolate mixture. Then add nuts. Turn into greased 8 x 8 x 2-inch baking dish. Combine water, 1¼ cups sugar, and 1 square chocolate in saucepan. Place over medium heat and stir until sugar is dissolved and chocolate is melted. Bring to a boil. Pour over top of batter. (This makes a chocolate sauce in bottom of pan after pudding is baked.) Bake in moderate oven (350 deg. F.) 40 to 45 minutes. Makes 8 to 10 servings.



KAY KELLOGG
Home Economist

GLORIFIED FROSTY ICE CREAM BALLS

KELLOGG COMPANY OF CANADA LIMITED

Mix ¼ cup chopped nutmeats and ¼ cup shredded coconut with 2 cups Kellogg's Sugar Frosted Flakes, crushed. Shape ice cream into balls. Roll quickly in crushed mixture. Serve with suitable sauce—hot fudge, butterscotch, fruit or other favorite. Serves 8.

GRAPE-NUTS PUFF PUDDING

GENERAL FOODS, LIMITED

- | | |
|------------------------------|------------------------------|
| 1 teaspoon grated lemon rind | 2 tablespoons flour |
| 4 tablespoons butter | 4 tablespoons Grape-Nuts |
| ½ cup sugar | 1 cup milk |
| 2 egg yolks, well beaten | 2 egg whites, stiffly beaten |
| 3 tablespoons lemon juice | |

Cream lemon rind and butter until well blended, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add lemon juice, flour, Grape-Nuts, and milk, mixing well. (Mixture will look curdled, but this will not affect finished pudding.) Fold in egg whites. Turn into greased baking dish and place in pan of hot water. Bake in slow oven (325 deg. F.) 1 hour and 15 minutes. When done, pudding has a cakelike layer on top with custard below. Serve warm or cold with plain or whipped cream. Makes 6 servings.

Note: If desired, ½ cup honey may be substituted for the sugar.

MOCHA CREAM ROLL UPS

STANDARD BRANDS LIMITED

- | | |
|----------------------|--|
| 1, 6-inch jelly roll | 2 tablespoons Instant Chase and Sanborn Coffee |
| 2 cups light cream | 1 package Royal Instant Chocolate Pudding |

On a piece of waxed paper, very carefully unroll jelly roll, using a sharp knife to loosen roll. Pour light cream into a deep mixing bowl. Add coffee and pudding. Beat until well mixed and thickened. Spread jelly roll with ½ mixture. Roll up. Frost with remaining mixture. Freeze until firm in refrigerator freezing compartment with control set for fast freezing, or in freezer. When firm, wrap for storage, turn refrigerator control to normal. Makes 6 servings.

CREAM PUFFS

ROBIN HOOD FLOUR MILLS LIMITED

- | | |
|---|---------------------|
| 1 cup (not packed) Robin Hood Flaky Pie Crust Mix | ¾ cup boiling water |
| | 2 eggs |

Bring ¾ cup water to rapid boil in saucepan. Empty pie-crust mix into water. Stir quickly until mixture forms ball around spoon. Remove from heat. Add unbeaten eggs, one at a time, and beat until shiny after each addition. Spoon onto ungreased baking sheet in 8 circular mounds. Pile up in centre slightly. Chill for half an hour. Preheat oven to 400 deg. F. and bake puffs 30 minutes or until nicely browned. When cold make a hole in one of the natural depressions and fill with sweetened, flavored, whipped cream. For a main dish, slice off the top and just before serving, fill with chicken or lobster salad or hot creamed chicken or fish. Yield: 8 puffs.

DESSERTS

BRAZIL NUT TORTE STANDARD BRANDS LIMITED

2 cups once-sifted cake flour
2 teaspoons Magic Baking Powder
½ teaspoon salt
3 tablespoons butter or Blue Bonnet Margarine
2 cups fine granulated sugar
3 eggs, separated
¾ cup milk
1½ teaspoons vanilla
½ teaspoon Gillett's Cream of Tartar
¾ cup thinly shaved or chopped Brazil nuts

Grease two 8-inch round layer cake pans and line bottoms with greased paper. Preheat oven to 325 deg. F. (rather slow).

Sift flour, Magic Baking Powder and salt together twice. Cream butter or margarine; gradually blend in 1 cup of the sugar. Beat egg yolks until thick and light and add to creamed mixture, part at a time, beating well after each addition. Measure milk and add 1 teaspoon of the vanilla. Add flour mixture to creamed mixture about a quarter at a time alternating with three additions of milk and combining lightly after each addition. Turn into prepared pans. Beat egg whites until foamy; sprinkle with cream of tartar and beat until stiff but not too dry. Gradually beat in the remaining 1 cup of sugar, beating after each addition until mixture will stand in peaks; beat in remaining ½ teaspoon of vanilla. Spread meringue over cake batter and sprinkle with Brazil nuts. Bake in preheated oven about 45 minutes. Let cakes stand on cake coolers until cold; loosen sides, carefully lift out cakes (keeping right side up) and remove paper. Put layers together with whipped cream and garnish top with drained canned apricots, peach halves or other suitable fruit.

GRAHAM CRACKER CUSTARD MIL-KO PRODUCTS LIMITED

6 graham crackers
3 cups reliquified Instant Mil-ko (scalded)
½ cup white sugar
Dash of salt
¼ pound (about 16) marshmallows cut in quarters
3 beaten eggs

Break graham crackers into hot milk, stir in sugar, salt and marshmallows. Cool slightly and add beaten eggs and mix well. Pour into greased casserole (1½ quart size) set in shallow pan of hot water. Bake in moderate oven (350 deg. F.) for 1 hour, or until set. Ten minutes before removing from oven decorate top of custard with a few marshmallows. Makes 8 servings.

STEAMED CHERRY SNOWBALL PUDDING

MAPLE LEAF MILLING CO. LIMITED

Grease eight 6-ounce custard cups. Prepare Monarch White Cake Mix as directed on package. Fill custard cups ¾ full of batter. Cover top of each with waxed paper; tie down firmly. Steam over rapidly boiling water 25 to 30 minutes. Serve warm with cherry sauce.

CHERRY SAUCE: Combine 1 cup fine granulated sugar, ¼ teaspoon salt, 1½ tablespoons cornstarch. Add 1 cup drained red sour cherries and 1 cup cherry juice. Simmer until liquid is clear. Remove from heat and add 2 tablespoons butter or margarine and ¼ teaspoon almond extract.

WESTERN BAKED BEANS

¼ lb. ground round steak
½ cup chopped onions
1 tablespoon fat, shortening or salad oil
1 teaspoon salt
Dash pepper
½ cup Heinz Tomato Ketchup
1 tablespoon Heinz Cider Vinegar
1 tablespoon Heinz Prepared Mustard
1 20-ounce can Heinz Oven-Baked Beans in Tomato Sauce

Heat oven to 400° F. Brown steak and onions in fat in skillet. Add remaining ingredients and mix well. Turn into 1 quart casserole. Bake in moderately hot oven (400° F.) 25 minutes or until beans are hot. Makes 3 to 4 servings.

(Advertisement)

QUICK BRUNSWICK STEW

1 lb. veal steak, cut into 1" pieces
¼ cup chopped onion
¼ cup fat, shortening, or salad oil
1 No. 2 can tomatoes (2¼ cups)
1 No. 2 can whole kernel corn, drained (1¾ cups)
1 15-ounce can Heinz Oven-Baked Beans in Tomato Sauce or with Pork and Tomato Sauce
1 teaspoon salt
2 tbs. flour
½ teaspoon pepper
3 tbs. water

In a Dutch oven or skillet brown veal and onion in fat. Add next 5 ingredients and simmer, covered, for 30 minutes, uncovered for 15 minutes. Combine flour and water. Add to veal mixture and mix well. Cook until thickened. Makes 6 servings.

CHILI CON CARNE (1)

1 lb. ground round steak
1 medium onion, chopped
1 tablespoon fat
1 15-ounce can Heinz Oven-Baked Red Kidney Beans with Pork
1 10-ounce can Heinz Condensed Cream of Tomato Soup, undiluted
¾ cup water
1 teaspoon salt
1 to 2 teaspoons chili powder
1 teaspoon Heinz Distilled White Vinegar, if desired.

Brown steak and onion in fat. Add remaining ingredients. Simmer, stirring occasionally, 10 to 15 minutes or until desired consistency is obtained. Makes 5 to 6 servings.

Because they're

BAKED! BAKED! BAKED!



ALL-STAR BEAN CASSEROLE

1 tablespoon butter
¼ cup chopped onion
½ cup sliced celery
6 to 8 slices salami
1 can (20 ounces) Heinz Oven-Baked Beans with Pork and Tomato Sauce
Heat butter in frying pan; add onion and celery and fry, stirring occasionally, until vegetables are tender and golden. Cut the slices of salami into star shapes; cut the remaining bits of salami into small pieces. Turn the Heinz Oven-Baked Beans into a casserole; add the vegetable mixture and bits of salami and combine lightly. Cover and bake in a moderately hot oven, 375°, 20 minutes. Uncover casserole and arrange stars of salami over the beans; return to oven and bake uncovered about 10 minutes longer. Garnish with sliced stuffed olives. Makes 3 or 4 servings.

Look at the All-Star Casserole shown here, made to a brand new recipe. Can you imagine a more tempting, delicious, or nourishing dish for any meal or occasion? Make this treat for your family this week-end.

Try all kinds of Heinz Oven-Baked Beans, either alone or combined with other foods.

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BAKED BEANS IN TOMATO SAUCE
BOSTON STYLE BAKED BEANS
BAKED BEANS WITH SLICED WIENERS
BAKED RED KIDNEY BEANS WITH PORK

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HEINZ OVEN BAKED BEANS



NATIONAL MACARONI WEEK OCT. 20-29



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MEAL!



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DESSERTS

LIME MERINGUETTES

FLORIDA CITRUS COMMISSION

3 eggs, separated
¼ teaspoon cream of tartar
½ teaspoon salt
1 cup sugar

4 tablespoons Florida lime juice
1½ teaspoons Florida lime rind
1 cup heavy cream, whipped

Beat egg whites until foamy; add cream of tartar and salt; beat until stiff but not dry. Add ¾ cup of the sugar gradually, beating until very stiff. Cover baking sheet with heavy brown paper. Pile meringue into 6 rounds about 3 inches in diameter. Make a 2-inch depression in the centre. Bake in a very slow oven (275 deg. F) 1 hour. For the filling, beat the egg yolks; add remaining ¼ cup sugar and the lime juice. Cook over boiling water, stirring constantly until thickened. Add grated lime rind. Remove from heat; chill. Fold into whipped cream. Fill meringue shell. Chill 6 to 12 hours in refrigerator. Yield: 6 servings.

FLORIDA GRAPEFRUIT HALVES

FLORIDA CITRUS COMMISSION

Cut Florida grapefruit in half; remove core if desired. Cut around each section loosening fruit from membrane. Do not cut around entire outer edge of fruit. Serve plain or with any of the following toppings for first course or dessert:

Place maple sugar candy or crushed peppermint candy in centre of each half. Fill centre with mixture of shrimp, crab meat or tuna fish. Serve with French dressing as first course or main dish salad.

Serve grapefruit halves with honey or maple sirup, or spoonful of preserves or whole cranberry sauce or jelly.

Place small wedges of ripe olives outlining the edges of the grapefruit sections. Serve with French dressing as first course or salad.

MAGIC CENTRE CHOCOLATE SURPRISE

SHIRRIFF'S FOOD PRODUCTS LIMITED



HELEN STEWART
Home Economist

Bake Shirriff's Chocolate Cake Mix in loaf pan 9"x4½" at 325 deg. F. Cut 1" slice off top. Cut a strip from the centre 1"x1". Spoon in filling mixture. Replace slice on top. Frost sides with whipped cream and top with remaining filling and cherries. Filling: Put ¼ cup drained crushed pineapple, ½ cup diced marshmallows and ½ cup chopped walnuts in one cup sweetened, whipped cream.

GRAHAM CRACKER PUDDING

McCORMICK'S LIMITED

2 tablespoons butter
¼ cup sugar
1 egg
½ teaspoonful vanilla

1¼ cups McCormick's Malted Graham Cracker Crumbs
½ cup milk
½ cup very finely ground nuts
1 teaspoonful baking powder

Cream butter and sugar well, then add beaten egg, milk and nutmeats, vanilla and Graham Cracker Crumbs with baking powder. When thoroughly mixed pour into buttered baking dish and bake in a moderate oven. It may be served hot or cold with the following:

SAUCE: Mix ½ cup sugar with 1 tablespoon cornstarch in the top of a double boiler, add 1 cup boiling water, stirring constantly to keep smooth, and boil until clear and thick. Continue cooking over hot water for 20 minutes. Add a pinch of salt and beat in 2 tablespoons butter and 2 tablespoons lemon juice and a few gratings of nutmeg.

CHOCOLATE PEPPERMINT ICE BOX DESSERT

MIL-KO PRODUCTS LIMITED

1 package chocolate wafers
8 marshmallows
1 package lemon flavored jelly powder
1½ cups boiling water

1 tablespoon lemon juice
½ cup Instant Mil-ko powder
½ cup ice water
½ cup peppermint stick candy (chopped fine)

Grease the bottom and sides of loaf pan very lightly, line the bottom with half the package of chocolate wafers. Dissolve the jelly powder in 1 cup boiling water. Chill until thick—not stiff. Melt the marshmallows in ½ cup boiling water. Pour ice water into chilled bowl, add Instant Mil-ko powder, whip until stiff, add lemon juice and whip until smooth. Gradually fold into jelly mixture with melted marshmallows and candy. Pour half the mixture on top of the wafers and add another layer of wafers. Pour in remainder of whipped mixture and chill 4 hours. Serve sliced to show layers.

DESSERTS

FLUFFY TAPIOCA CREAM GENERAL FOODS, LIMITED

1 egg white
2 tablespoons sugar
1 egg yolk
2 cups milk
3 tablespoons Minit Tapioca
1/4 teaspoon salt
2 or 3 tablespoons sugar
1/2 teaspoon vanilla

Beat egg white until foamy throughout. Add 2 tablespoons sugar, one at a time, and continue beating with egg beater until meringue will stand in soft peaks. Set aside.

Mix egg yolk with about 1/4 cup of the milk in saucepan. Add remaining milk, Minit Tapioca, salt, and 2 or 3 tablespoons sugar. Place over medium heat. Stir until mixture comes to a full boil—this takes 5 to 8 minutes. Then remove from heat. Mixture will be thin—it thickens as it cools.

Pour a small amount of hot tapioca mixture gradually on beaten egg white, blending well. Then quickly stir in remaining tapioca mixture. (The hotter the tapioca and the faster it is blended in, the thicker and fluffier the pudding will be.) Add vanilla. Cool; stir once after 15 to 20 minutes. Chill. Makes 4 or 5 servings.

ICE CREAM BASKETS DAIRY FARMERS OF CANADA

1 (6-ounce) package semi-sweet chocolate pieces
1/2 cup toasted coconut
1 1/2 cups crisp rice cereal
Ice cream, any flavor

Melt chocolate pieces in top of double boiler over hot water. Remove from heat and add coconut and crisp rice cereal. Blend thoroughly. Reserve 1/4 cup mixture for handles of baskets, but do not chill. Divide remaining mixture among 6 small individual buttered tart or muffin pans. Press mixture around bottom and sides. Chill until firm. To remove chocolate basket, hold pan in hot water for a few seconds, then quickly slip out chocolate basket with a knife. Chill until ready to serve, then fill baskets with any desired flavor of ice cream. Spoon reserve chocolate mixture in a line across top of ice cream to form handles. Serve immediately. Makes 6 baskets.

LEMON BISQUE DESSERT MIL-KO PRODUCTS LIMITED

1 package lemon jelly powder
1 cup boiling water
2 lemons—juice and grated rind
1/2 cup Instant Mil-ko powder
1/2 cup ice water
2 cups vanilla wafer crumbs
1/2 cup sugar

Dissolve jelly powder in boiling water. Add juice and grated rind of lemons. Add sugar and let chill until thickened. Whip Instant Mil-ko and ice water together until quite stiff. Gradually fold into jelly mixture and whip until smooth. Spread half the wafer crumbs over bottom of dish. Cover with whipped jelly mixture and sprinkle remainder of wafer crumbs over top. Chill in refrigerator until served. Delicious when garnished with bright fruits or colored coconut.

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fluffy bite
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MAN...WHAT
A CAKE!



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Make this cake now... then send for the Purity Cook Book with hundreds of recipes, just as delicious.

NOTE Recipes for Orange Cream Filling, Orange Butter Icing, and Chocolate Glaze may be found in the Purity Cook Book.

Chocolate Orange Layer Cake

Chocolate Orange Cake
3 ounces unsweetened chocolate
1/2 cup milk
1/2 cup granulated sugar
1/2 cup butter or margarine
1 cup brown sugar
3 eggs
1/4 cup orange juice
2 tablespoons grated orange rind
1 1/4 cups sifted Purity Enriched Flour
1/4 teaspoon salt
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 cup milk

Combine first three ingredients and cook to a thick paste, stirring to prevent scorching. Set aside to cool. Cream butter until soft and

creamy and gradually add brown sugar. Beat mixture until it is light and fluffy and then add the chocolate mixture. Beat eggs with a rotary beater until foamy and add gradually to fat-sugar-chocolate mixture, beating thoroughly. Add orange juice and rind and blend well. Mix flour, salt, baking powder and baking soda and sift 4 or 5 times. Add dry ingredients alternately with milk, making 3 or 4 additions, beginning and ending with dry ingredients. Stir quickly but gently until batter is well blended, but do not over mix.

Spread Chocolate Orange Cake batter into 2 well greased layer pans and bake in moderate oven for 35-40 minutes (375°F). Allow baked cakes to set for five minutes before removing from pans. Cool and put layers together with Orange Cream Filling. Spread top and sides with Orange Butter Icing top with Chocolate Glaze.

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C2C

DESSERTS

LEMON MAGNOLIA DESSERT

PILLSBURY MILLS, INC.

Bake Pillsbury Spice Cake Mix in 9x9x2 or 12x8x2-inch pan as directed on package. Prepare ReaLemon Sauce and Whipped Cheese Topping while cake is baking. Cut warm cake into squares. Spoon a dab of topping on each and cover with warm sauce.

REALEMON SAUCE: Combine 1 cup sugar and 3 tablespoons cornstarch in heavy saucepan. Blend in $1\frac{3}{4}$ cups hot water gradually. Cook over medium heat, stirring constantly. Bring to boil and cook until thick and clear, 3 to 5 minutes. Remove from heat. Add a little of the hot mixture to 2 slightly beaten egg yolks. Stir quickly into hot mixture; cook for 2 minutes. Remove from heat. Blend in 2 tablespoons butter and $\frac{1}{4}$ cup ReaLemon juice. (Sauce may be reheated, uncovered, over boiling water.)

WHIPPED CHEESE TOPPING: Soften 4 ounces (half of 8-ounce package) cream cheese with 1 tablespoon cream. Blend in $\frac{1}{4}$ cup sifted confectioners' sugar and beat until well blended and fluffy. If desired, Whipped Cheese Topping may be omitted and cake squares served with Lemon Sauce only. Serves 8 to 10.



DOROTHY BRITTON
Home Economist

APRICOT CREAM MARLOW

B.C. FRUIT PROCESSORS LTD.

$\frac{3}{4}$ cup Sun-Rype Apricot Nectar	12 marshmallows
Few grains salt	$\frac{1}{2}$ cup whipping cream
	16 vanilla wafers

Heat nectar and salt to boiling. Pour over quartered marshmallows and stir until marshmallows are completely dissolved. Cool thoroughly. When slightly thickened fold in whipped cream. Arrange 8 vanilla wafers in bottom of oblong pan. Pour half the nectar-cream mixture over wafers. Add second layer of wafers and top with remaining nectar-cream mixture. Chill until firm. Cut in squares to serve. Garnish with colorful fresh fruits, if desired. (This may be assembled and chilled in individual sherbet dishes.) Serves 4 to 6.

BAKLAVA

SWIFT CANADIAN CO. LIMITED

PASTRY:

2 cups sifted flour	$\frac{1}{2}$ cup Jewel shortening
1 teaspoon salt	1 egg and water to make
	$\frac{1}{2}$ cup

FILLING:

2 cups sliced almonds	$\frac{1}{2}$ teaspoon nutmeg
1 cup melted Brookfield Butter or Allsweet Margarine	$\frac{1}{2}$ cup brown sugar, firmly packed
	1 teaspoon cinnamon

SIRUP:

1 cup water	1 cup sugar
Grated rind of 1 orange	Grated rind of 1 lemon

To make the pastry: Cut shortening into flour and salt until mixture looks like cornmeal. With a fork, blend the egg and water. Add to dry ingredients, mixing until all dry ingredients are thoroughly dampened. Turn onto waxed paper. Knead 8 times. Roll into ball and let rest $\frac{1}{2}$ hour.

To make the filling: Mix together all ingredients for filling.

Combine Baklava: Divide pastry into 4 portions. Roll out 1 portion very thin on a lightly floured pastry cloth, into a rectangle 8 x 16 inches. Cut rectangle in half to form two 8-inch squares. Place one square in bottom of 8 x 8 x 2-inch baking pan. Spread 2 tablespoons of the filling over this pastry. Place second layer of pastry on top of filling. Roll out another portion of pastry as above. Continue making layers of pastry and filling. Spread no filling on the top layer of pastry.

To make the sirup: Mix ingredients for sirup in saucepan. Boil 5 minutes. To Bake Baklava: Cut Baklava into 8 servings. Pour 3 tablespoons of sirup over Baklava. Bake in moderate oven (350 deg. F.) for 35 to 40 minutes. Serve remaining sauce (cooled) over the hot Baklava.

STRAWBERRY BLINTZES

THE QUAKER OATS COMPANY OF CANADA LIMITED

Roll French Pancakes around a generous serving of sweetened fresh strawberries. Sprinkle lightly with confectioners' sugar and top with a mound of thick sour cream.

FRENCH PANCAKES:

3 eggs, beaten	$\frac{1}{2}$ cup Aunt Jemima Ready-Mix for Pancakes
$\frac{1}{2}$ cup milk	

Combine beaten eggs and milk. Add pancake ready-mix, stirring until smooth. Place about a teaspoonful of butter in a small frying pan and heat until the butter bubbles. Pour in enough batter to coat bottom of the pan with a thin layer. Bake until delicately browned on under side; turn and bake on other side. Fill.

BANANA PUDDING

CHRISTIE, BROWN AND COMPANY, LIMITED

$\frac{3}{4}$ cup sugar	3 eggs, separated
2 tablespoons flour	1 teaspoon vanilla
$\frac{1}{4}$ teaspoon salt	Christie's Vanilla Wafers
2 cups milk	6 bananas

Combine $\frac{1}{2}$ cup sugar, flour and salt in top of double boiler; stir in milk. Cook over boiling water, stirring constantly, until thickened. Cook, uncovered, 15 minutes more, stirring occasionally. Beat egg yolks; gradually stir in hot mixture. Return to double boiler; cook 5 minutes, stirring constantly. Remove from heat; add vanilla. Line bottom of casserole with Christie's Vanilla Wafers; top with a layer of sliced bananas. Pour a portion of custard over the bananas. Continue to layer wafers, bananas and custard, ending with custard on top. Beat egg whites stiff, but not dry; gradually add remaining $\frac{1}{4}$ cup sugar and beat until mixture forms stiff peaks. Pile on top of pudding in casserole. Place additional vanilla wafers around edge of casserole. Bake in hot oven 425 deg. F. for 5 minutes, or until delicately browned. Serve warm or chilled. Serves 6 to 8.

NESCAFÉ MARLOW

NESTLÉ (CANADA) LTD.

24 marshmallows	1 cup heavy cream, whipped
1 tablespoon Nescafé	stiff
1 cup boiling water	$\frac{1}{2}$ cup chopped nuts

Cut up marshmallows with scissors dipped in water. Dissolve Nescafé in boiling water. Pour over marshmallows and stir until dissolved. Allow to cool. Whip cream until stiff. Fold cream and nuts into coffee mixture. Pile into sherbet glasses. Chill thoroughly before serving. Makes 6 servings.

INDIAN PUDDING

MEAD JOHNSON & COMPANY OF CANADA LIMITED

1 cup (do not pack) Pabulum Oatmeal, Barley, Rice or Mixed Cereal	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup granulated sugar	1 cup milk (scalded)
$\frac{1}{2}$ teaspoon cinnamon	1 tablespoon butter or margarine (melted)
$\frac{1}{4}$ teaspoon nutmeg	3 tablespoons molasses
	2 eggs (beaten whole)
	$\frac{1}{2}$ cup raisins

Combine dry ingredients. Stir in hot milk, melted butter, molasses, beaten eggs and raisins in the order listed. Pour into a greased 8-inch square pan or a 4-cup casserole. Place in a larger pan of hot water. Place in a 375 deg. F. oven. If the 8-inch square pan is used, bake about 40 minutes. If a casserole is used, bake about 1 hour. Serve warm with milk for children or hard sauce for adults. Yield: 4 to 6 servings.

SUPREME CHEESE CAKE

KRAFT FOODS LIMITED

18 zwieback	$\frac{1}{2}$ cup sugar
2 tablespoons butter or Parkay Margarine	2 tablespoons flour
2 tablespoons sugar	$\frac{1}{4}$ teaspoon salt
2, 8-ounce packages Philadelphia Brand Cream Cheese	1 teaspoon vanilla
	4 eggs
	1 cup cream

Roll the zwieback into crumbs; blend with the butter or margarine and two tablespoons of sugar, and press onto the bottom of a 9-inch spring pan. Place the cream cheese in a bowl and cream it until soft and smooth. Combine the $\frac{1}{2}$ cup of sugar with the flour and salt and gradually add to the cream cheese, blending well. Add the vanilla. Add the egg yolks one at a time, mixing well after each yolk is added. Add the cream and blend thoroughly. Fold in the stiffly beaten egg whites, and pour the mixture on top of the crumbs. Bake in a slow oven, 325 deg. F., for 1 hour or until "set" in the centre. Cool before removing the rim of the pan. Do not invert. Serves 8 to 10.

RASPBERRY TRIFLE

CHR. HANSEN'S OF CANADA, LTD.

2 slices pound cake ($\frac{1}{4}$ -inch thick)	$1\frac{1}{2}$ cups homogenized milk
$\frac{1}{4}$ cup frozen raspberries, thawed and drained	$\frac{1}{2}$ cup light cream
3 teaspoons sherry wine	1 package Raspberry "Junket" Rennet Powder

Place 1 inch square of pound cake in bottom of each of 3 dessert dishes, set finger slices of pound cake around it. Sprinkle a teaspoon sherry wine over cake in each dessert dish. Add milk to light cream. Warm slowly milk mixture until lukewarm, stirring constantly. Test a drop on the inside of your wrist frequently. When it feels comfortably warm (110 deg. F.), not hot, remove at once from heat. Stir in entire contents of package Raspberry "Junket" Rennet Powder at one time. Mix until powder is dissolved—not over one minute. Pour at once, while still liquid, into glasses. Do not disturb while milk sets—about 10 minutes. Chill.

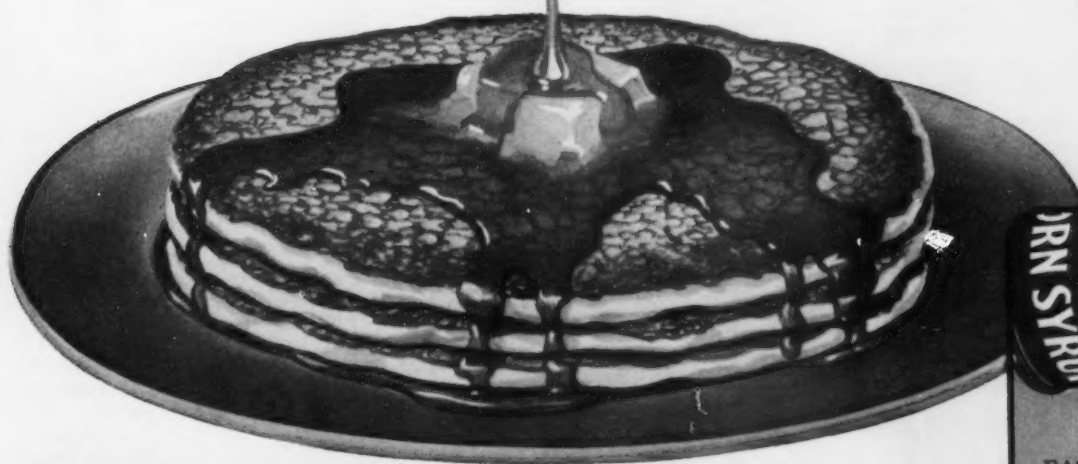


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DESSERTS

SUNNY ISLE RICE PUDDING

CARNATION COMPANY LIMITED

1 large can undiluted Carnation Evaporated Milk
1 cup water
2 eggs
½ cup sugar
¼ teaspoon salt
1 teaspoon nutmeg
1½ teaspoons vanilla
2 cups cooked rice
¾ cup shredded coconut

Beat Carnation Milk, water, eggs, sugar, salt and flavorings until smooth. Pour over cooked rice, mixed with ¼ cup shredded coconut in buttered 2-quart casserole. Place casserole in pan of hot water. Bake in moderate oven (350 deg. F.) 30 minutes. Stir lightly but thoroughly. Continue baking 30 minutes. Top with remaining coconut during last 5 to 7 minutes. Cool before serving. Serves 6.

COFFEE ANGEL TORTE

PAN-AMERICAN COFFEE BUREAU

1 package angel food mix
24 marshmallows
½ cup strong hot coffee
1 cup whipping cream
2 tablespoons chocolate sirup
Shaved unsweetened chocolate (optional)

Prepare angel food mix as directed on package. Lightly grease four 9-inch layer cake pans. Line bottoms of pans with waxed paper. Spread batter evenly in pans. Bake in moderate oven, 325 deg. F., 25 to 30 minutes, or until top springs back when lightly touched with fingertip. Invert pans on cake racks to cool. When thoroughly cool remove from pans. Meanwhile melt marshmallows in coffee over low heat, stirring often. Chill until partially set. Whip

½ cup cream; fold in. Spread between cake layers. Chill until set. Whip remaining cream; fold in chocolate sirup. Spread on top of cake. Garnish with shaved chocolate if desired.

GOLDEN CORNFLAKE SHELLS

KRAFT FOODS LIMITED

1, 7-ounce package Kraft Caramels (24 caramels)
2 tablespoons water
8 cups corn flakes
Ice cream

Place the caramels and water in the top of a double boiler. Heat, stirring frequently until the caramels are melted and the sauce is smooth. Pour over the corn flakes placed in a large bowl and toss until well coated. Divide into 8 portions. With hands slightly moistened with cold water lightly form each into the shape of a shell. Place on a lightly greased cookie sheet and let stand until firm. Fill with ice cream and serve. Yield: 8 shells.

CHERRY FRITTERS

PURITY FLOUR MILLS LIMITED

1 cup sifted Purity Enriched Flour
1½ teaspoons baking powder
3 tablespoons sugar
¼ teaspoon salt
1 egg
½ cup milk
1 cup cherries, cut in halves

Mix and sift dry ingredients. Beat egg add milk, then add to dry ingredients and beat thoroughly. Stir in cherries and drop by spoonfuls into deep fat (380 deg. F.). Fry until they are delicately brown (3 to 5 minutes). Remove from fat and drain on crumpled unglazed paper. These fritters may also be made using other fruit in place of the cherries, such as diced apple, diced pineapple, diced peaches, diced pears, diced apricots, finely chopped lemon or orange, banana rings or chopped cooked figs or prunes.

STEAMED APPLE-CARROT PUDDING

B. C. TREE FRUITS LTD.

1 cup grated raw apple
1 cup grated raw carrot
1 cup grated raw potato
1¼ cups all-purpose flour
1 teaspoon each salt, soda, cinnamon, all-spice, nutmeg
¾ cup sugar
1 cup grated suet or butter or margarine
1½ cups washed raisins cut with scissors (or use currants in place of some raisins if desired)
½ cup chopped nuts

Combine raw ingredients. Sift together flour, salt and spices. Add suet and sugar to this, mixing well. Add the raw foods and fruits and nuts, blending thoroughly. Fill greased molds or baking-powder tins two thirds full. Cover closely and steam 3 hours.

CHOCOLATE BOSTON CREAM PIE

PILLSBURY MILLS, INC.

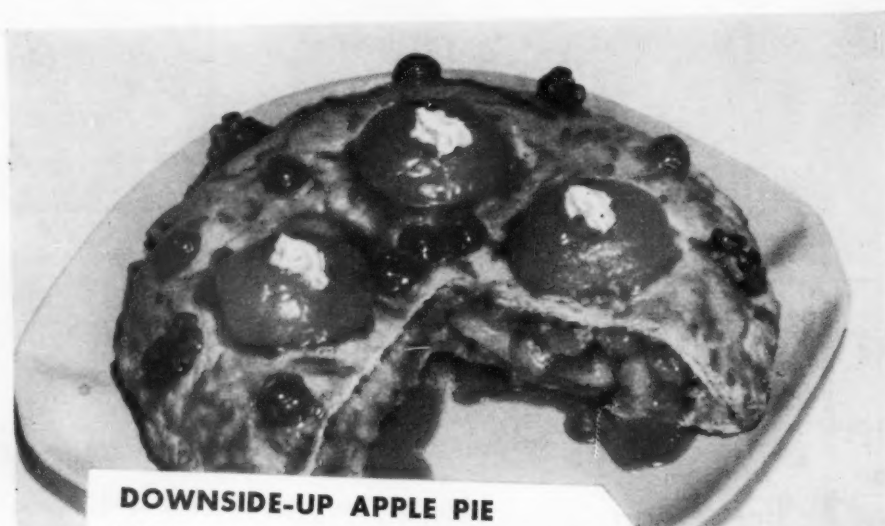
Bake Pillsbury Chocolate Fudge Cake Mix in two 8- or 9-inch round pans as directed on package. Cool. Spread vanilla pudding (made from packaged pudding mix) between layers. Melt ½ square (½ ounce) chocolate in ¼ cup milk over low heat. Combine 1 tablespoon flour, ¼ cup sugar, ¼ teaspoon salt. Add to milk mixture; stir constantly until thick. Remove from heat. Add 1 teaspoon butter, ½ teaspoon vanilla. Beat until thick. Frost top of cake.

MARDI GRAS MOLD

GENERAL FOODS, LIMITED

1 package Raspberry, Strawberry or Cherry
Jell-O
1 cup hot water
¾ cup cold water
½ cup whipping cream
¼ to ½ cup sliced red maraschino cherries
¼ to ½ cup sliced green maraschino cherries
¼ cup slivered blanched almonds

Dissolve Jell-O in hot water. Add cold water. Pour half of mixture into a 4-cup mold. Chill. Chill remaining Jell-O until slightly thickened. Whip the cream; fold into slightly thickened Jell-O along with fruits and nuts. Pour into mold over firm Jell-O. Chill until firm. Unmold. Garnish with additional whipped cream and cherries, if desired. Makes 8 servings.



DOWNSIDE-UP APPLE PIE

The top's on the bottom, and the taste is out of this world! Be sure to try this extra-special recipe. Start with flaky NEW DOMESTIC Cheese Pastry:

2½ cups sifted pastry flour
1 teaspoon salt
¾ cup NEW DOMESTIC Shortening
5 to 8 tablespoons cold water
¾ cup grated Maple Leaf Cheddar Cheese

Sift flour and salt, cut in NEW DOMESTIC till mixture looks like coarse cornmeal, with a few larger pieces. Stir in cheese. Sprinkle with just enough water for pastry to hold together.

Now spread 4 tablespoons of Margene inside a 9" pie plate. Press peach halves and cherries into the Margene. Cover with pastry, leaving ½" overhang. Slice 5 cups of apples and mix with:

¼ cup brown sugar, packed
1 tablespoon flour
½ teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon salt

Pile all into the pie plate and cover with top crust. Trim crusts even and fold back into a fluted edge. Prick top crust. Bake at 450°F. 10 min.; then 350°F. 35 to 45 min. Cool for 5 min., then place a serving plate over pie and invert. Carefully lift off pie plate. NEW DOMESTIC contains Blendex which enables it to blend quickly, thoroughly and easily with the liquids in your baking, guaranteeing tender, flaky pastry and higher, lighter, finer-grained cakes. NEW DOMESTIC is economical too, costing from 3 to 6 cents less than any comparable shortening.

NEW DOMESTIC
FRIES BETTER—BAKES BETTER—IS BETTER
CANADA  PACKERS



DESSERTS

FRUIT FROST

H. J. HEINZ COMPANY

$\frac{3}{4}$ cup Heinz Jelly (Raspberry, Mint Flavored Apple, Grape, Elderberry)	$\frac{3}{4}$ cup boiling water
1 tablespoon unflavored gelatine	1 tablespoon lemon juice
$\frac{1}{4}$ cup cold water	$\frac{1}{4}$ cup sweetened applesauce or 1 container Heinz Junior Applesauce

Set control of automatic refrigerator at coldest setting. Melt jelly over low heat. Meanwhile soften gelatine in cold water then dissolve in boiling water. Stir gelatine mixture, lemon juice and applesauce into melted jelly. Pour into refrigerator tray; freeze until frozen 1 inch in from edge of tray. Turn into chilled bowl; beat with electric beater or by hand until light and fluffy. Do this quickly so frost won't melt. Return to tray; freeze until firm. Makes 5 to 6 servings.

Note: When beating by hand, break up frost thoroughly with a slotted spoon or fork. As mixture begins to soften it will become easier to beat.



JOAN ABBOTT
Home Economist

PEACH CORRAL

CANADIAN CANNERS LIMITED

1 cup sifted flour	$\frac{1}{4}$ cup milk (about)
1 tablespoon granulated sugar	1 can (20-ounce) Aylmer Yellow Peaches, drained
$1\frac{1}{2}$ teaspoons baking powder	$\frac{1}{2}$ cup brown sugar
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ teaspoon cinnamon
3 tablespoons shortening	$1\frac{1}{2}$ tablespoons butter

Sift together flour, granulated sugar, baking powder, salt. Cut in shortening with two knives or pastry blender. Gradually mix in enough milk to make a soft dough. Knead lightly. Roll to $\frac{1}{4}$ -inch thickness. Pat dough into greased, heavy 8-inch frying pan, allowing some of dough to hang over edge. Place Aylmer Yellow Peach Halves with rounded side up on dough. Sprinkle with brown sugar and cinnamon; dot with butter. Fold dough toward centre, leaving some of peaches uncovered. Bake in a hot oven (425 deg. F.) about 25 minutes. Serve warm with cream. Makes 6 servings.

LUSHUS CIRCUS CLOWN HATS

SHIRRIFF'S FOOD PRODUCTS LIMITED

Prepare Shirriff's Strawberry Lushus according to package directions. Pour into cone-shaped paper cups, supported in glasses. Chill. Unmold onto baked meringues. (Make meringues 3 inches across.)

TUTTI FRUITI ROYAL

STANDARD BRANDS LIMITED

Pour into a deep, one quart mixing bowl . . . 2 cups chilled milk
Empty on top of milk contents of . . . 1 package Royal Instant Butterscotch Pudding

Beat with a rotary egg beater (or electric mixer at slow to medium speed) until smooth, about 1 minute.

Fold in . . . $\frac{1}{4}$ cup chopped seeded muscat raisins
 $\frac{1}{4}$ cup chopped maraschino cherries
 $\frac{1}{4}$ cup chopped nut meats

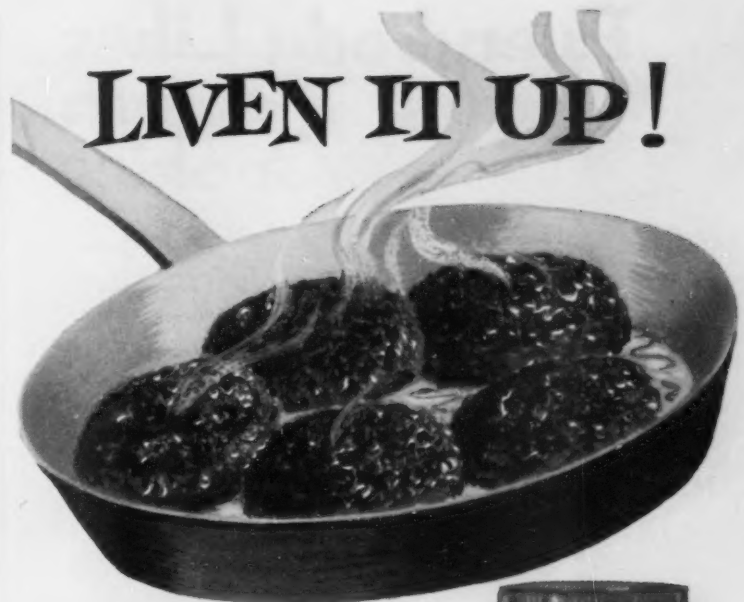
Spoon into serving dishes. Allow to stand in refrigerator or at room temperature until set (about 15 minutes). If desired, top with whipped cream to serve.

RASPBERRY RIPLE ICE CREAM

CHR. HANSEN'S OF CANADA, LTD.

2 cups light cream	$\frac{1}{4}$ cup water
1 package Vanilla "Junket"	$\frac{1}{2}$ cup sugar
Freezing Mix	$1\frac{1}{2}$ teaspoons cornstarch
1 cup fresh raspberries	

Whip light cream in a deep bowl until a deep layer of foam forms. Takes 1 to 2 minutes. Add contents of package Vanilla "Junket" Freezing Mix. Whip 1 more minute to dissolve. Pour into freezing tray. Spoon raspberry sauce over ice cream. Turn over portions of ice cream with a spoon to give a ripple effect. Freeze until firm but not too hard. RASPBERRY SAUCE: Stir water, sugar and cornstarch into the raspberries and cook over a low flame for 3 minutes until clear. Cool.



LIVEN IT UP!



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Indoors or out, cooking's a breeze with French's Barbecue Sauce! Mix it in hamburgers . . . use it to baste spareribs . . . taste how it lifts up the flavour of these and other meats, keeps 'em tender, juicy! At the table, too, just pour it right from the bottle—spread it on steaks, chops, chicken, franks and scores of dishes . . . enjoy the new zest it brings! Nothing like French's Barbecue Sauce—get a bottle today!

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for Christmas Presents—79c to \$3

PIES & TARTS

"NO-ROLL" PASTRY

THE CANADA STARCH COMPANY LIMITED

Crumble Crust 8 or 9-inch pie.

2 cups sifted all-purpose
flour
2 teaspoons sugar

1 teaspoon salt
¾ cup Mazola Salad Oil
4 tablespoons cold milk

Sift flour, sugar and salt into pie pan. Combine Mazola Salad Oil and milk in measuring cup.

Beat with fork until creamy; pour all at once in centre of flour mixture. Mix with fork until flour is completely dampened. Set aside about ½ of dough for topping.

Push and press evenly and firmly with fingers to line bottom and sides of pan, pressing dough to uniform thickness. Shape and press to make edge even; pinch lightly with fingers to flute. Fill with desired filling. Crumble remaining dough with fingers into small bits; sprinkle over filling.

Bake in hot oven (400 deg. F.) 15 minutes; reduce heat to 350 deg. F. and bake 30 to 40 minutes longer or until crust is brown and filling is done.

BUTTER TARTS

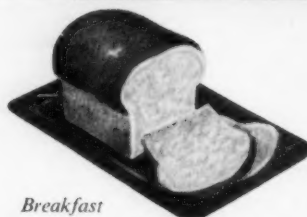
ST. LAWRENCE STARCH COMPANY, LIMITED

3 tablespoons soft butter
¾ cup Bee Hive Golden
Corn Syrup
2 eggs

¼ teaspoon salt
1 teaspoon vinegar
1 teaspoon vanilla
1 cup seedless raisins

Line 12 medium-sized tart pans with pie-paste. Prick with fork. Cream butter and blend in Bee Hive Syrup. Beat and add the eggs. Add remaining ingredients and use mixture to ¾-fill the lined pans. Bake in hot oven 425 deg. F., for 8 minutes, to set the paste. Lower heat to 375 deg. F., moderately hot, for about 18 minutes longer, to complete baking. Broken nutmeats, shredded coconut and macaroon crumbs are good additions.

There's
a place
in every
meal for...



Breakfast

Quick Cheese Bread

Morning appetites will grow livelier when you feature toasted Cheese Bread along with butter 'n jam. So easy to make, we bet you'll want to serve it morning, noon and night.



Lunch

Cheese Wheel Chicken Casserole

Here tender chicken and zippy Canadian Cheese are teamed up with asparagus, onion and seasonings for a bubbling good casserole. Good eating for October and the months ahead.

Canadian Cheese



Dinner

Pear Cheese Dumplings

What a fine flavor combination for melt-in-your-mouth dumplings. Tangy with Canadian cheese—refreshingly fruit flavored—you'll find this idea adaptable for many fall fruits.



4th Meal

Prickly Cheese Balls

Flavorful little golden balls to munch on—and swiftly made, too. Perfect for that extra meal in the day... Canadian cheddar gives a special flavor... almonds give crunchiness.

Cheese is the food that gives you more value for your money. Packed with protein and other essentials—and oh what flavor! Cheese gives meals a lift around the clock—and there are so many varieties made in Canada, you can enjoy a cheese-eating adventure every week of the calendar.

If you'd like these and other good new cheese recipes designed by Marie Fraser—why not drop her a line for your free booklets?

Dairy Foods Service Bureau
DAIRY FARMERS OF CANADA

409 Huron Street, Toronto, Ontario

Eat more Canadian Cheese during October, Cheese Festival Month.

PIES

LET'S MAKE IT SHORT AND SPICY

SHIRRIFF'S FOOD PRODUCTS LIMITED

$\frac{1}{4}$ teaspoon cinnamon $\frac{1}{8}$ teaspoon nutmeg
 $\frac{1}{8}$ teaspoon ginger

Mix spices into dry ingredients in one portion of a Shirriff's Pie Crust Mix. Then prepare in usual way. Try this for a spiced apple, cherry or apricot pie that's different and delicious.

CHOCOLATE CHIFFON PIE

FRY-CADBURY LTD.

Soften \dots 1 envelope Knox Gelatine in $\frac{1}{4}$ cup cold water
 In top of double boiler combine \dots $\frac{1}{2}$ cup water
 6 tablespoons Fry's Breakfast Cocoa
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon salt

Place over boiling water and stir until chocolate and sugar are thoroughly dissolved.

Beat slightly \dots 3 egg yolks
 Pour chocolate mixture slowly over egg yolks and return to double boiler. Cook over hot, not boiling water, stirring constantly, until mixture thickens. Remove from heat. Add gelatine and stir until dissolved. Cool.

Add \dots 1 teaspoon vanilla
 Chill until mixture thickens to the consistency of unbeaten egg whites. Beat until stiff \dots 3 egg whites

Beat in gradually \dots $\frac{1}{2}$ cup sugar
 Fold gelatine mixture into egg whites. Pour into baked pastry shell or graham cracker crust. Chill until firm. Garnish with whipped cream and shaved chocolate, if desired.



PATRICIA COLLIER
 Home Economist

ALOHA CHIFFON PIE WITH COCONUT CRUST

HAWAIIAN PINEAPPLE CO., LTD.

This pie can be made in advance, freeing you of last-minute preparation.

COCONUT CRUST

2 tablespoons soft butter or margarine $\frac{1}{2}$ cups shredded coconut

Spread butter evenly on bottom and sides of a 9-inch pie pan. Add coconut and spread it evenly over the butter to form a pie shell, press down firmly. Bake in a preheated oven, 350 deg. F., for 12 to 15 minutes, or until golden brown. Cool.

ALOHA CHIFFON FILLING

1 tablespoon plain, unflavored gelatine (1 envelope)	1 cup Dole "Crisp Cut" Crushed Pineapple, not drained (a flat or buffet-size can)
$\frac{1}{4}$ cup cold water	1 teaspoon grated lemon peel
3 eggs, separated	3 tablespoons strained lemon juice
$\frac{3}{4}$ cup granulated sugar	$\frac{1}{4}$ teaspoon salt

Add gelatine to cold water; let stand while you combine in the top part of a double boiler the egg yolks, $\frac{1}{4}$ cup of the sugar, the undrained "Crisp Cut" crushed pineapple, lemon peel and juice. Cook over hot water, stirring frequently until smoothly thickened (10 to 15 minutes). Add softened gelatine and stir until dissolved. Remove from heat and let cool slightly. Add salt to egg whites and beat stiff. Gradually beat in the remaining $\frac{1}{2}$ cup sugar. Fold the slightly cooled pineapple mixture into the meringue. Heap mixture in cooled Coconut Crust. Chill until firm, 2 to 3 hours. Garnish with whipped cream if desired. Makes a 9-inch pie.

BROWN DERBY BLACK BOTTOM PIE

KNOX GELATINE (CANADA) LTD.

1 envelope unflavored gelatine	1 cup icy cold evaporated milk, whipped
$\frac{3}{4}$ cup sugar	1 teaspoon vanilla
$\frac{1}{8}$ teaspoon salt	1, 9-inch baked pie shell
1 egg yolk, slightly beaten	1 cup heavy cream, whipped and sweetened
$\frac{3}{4}$ cup milk	
4 squares unsweetened chocolate	

Mix gelatine, sugar and salt in top of double boiler. Combine egg yolk and milk and add to gelatine mixture. Add 3 squares of the chocolate. Cook over boiling water until chocolate is melted, stirring often. Remove from heat and beat with rotary beater until smooth. Chill until thickened. Fold in whipped evaporated milk and vanilla. Turn into pie shell and chill until firm. Spread with whipped cream. Shave remaining 1 square chocolate into curls with vegetable slicer; garnish pie. Yield: 1, 9-inch pie.

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PIES AND TARTS

PUMPKIN PIE

CANADIAN CANNERS LIMITED

1 can Aylmer Pumpkin (15 ounces)	1/2 teaspoon mace or nutmeg or ground cloves
2/3 cup brown sugar	1/2 teaspoon salt
1/2 teaspoon ground ginger	1 egg
3/4 teaspoon ground cinnamon	1 1/2 cups milk

Combine pumpkin, sugar and spices; then add well-beaten egg and milk. Mix well, then pour into unbaked pie shell. Put in oven at 425 deg. F. for 10 minutes, then reduce heat to 375 deg. F., and bake 35 to 40 minutes longer. Makes one large pie. If desired, separate the egg, folding in the stiffly-beaten white last. This makes a lighter, fluffier pie.

BUTTERSCOTCH DATE NUT TARTS

GENERAL FOODS, LIMITED

2 cups cold milk	1/2 cup dates, chopped
1 package Jell-O Butter- scotch (or Caramel) Instant Pudding	1/4 cup nutmeats, chopped
	6 baked 4-inch tart shells
	1/2 cup cream, whipped

Pour milk into mixing bowl. Add pudding powder and beat with egg beater 1 minute or until well mixed. Quickly stir in dates and nuts. Pour at once into tart shells. Let stand 15 minutes before serving. Top each tart with whipped cream. Makes 6 tarts.

AYLMER CHERRY PIE

CANADIAN CANNERS LIMITED

Combine 3 tablespoons flour with 3/4 cup sugar, then add to 1 can cherries and blend carefully. Line 8-inch pie plate with pastry, add fruit mixture, moisten rim of shell then cover with scored upper crust. Press edges together. Bake in hot oven (450 deg. F.) 10 minutes then reduce to 375 deg. F. for 20 to 25 minutes.

For special occasions Aylmer Fruit Pies are delicious when served with ice cream or whipped cream.



JANE ASHLEY
Home Economist

CURRENT LEMON TARTS

THE CANADA STARCH COMPANY LIMITED

2 teaspoons Benson's or Canada Corn Starch	2 teaspoons grated lemon rind
1/2 cup granulated sugar	1/2 cup melted butter
1/4 teaspoon salt	1 tablespoon lemon juice
1 egg, well-beaten	3/4 cup currants or raisins
1/2 cup Crown Brand Corn Syrup	8 unbaked tart shells

Mix Benson's or Canada Corn Starch, sugar and salt together in a bowl. Add egg, blending well. Stir in remaining ingredients mixing thoroughly; chill. Fill unbaked tart shells with currant mixture. Bake in hot oven (400 deg. F.) 15 minutes; reduce heat to moderate (350 deg. F.) and bake 10 minutes longer. Cool in pans before removing. Yield: 8 three-inch tarts.

CITRUS TARTS

J. WILLIAM HORSEY CORPORATION

2 cups canned J. William Horsey brand orange, blended, or grapefruit juice	6 baked tart shells
1 package prepared vanilla pudding	Whipped cream
	Citrus sections

Use any J. William Horsey brand citrus juices as the liquid in preparing vanilla pudding. Chill; fill tart shells. Garnish with whipped cream and citrus sections. Yield: 6 tarts.

PECAN PIE

THE OGILVIE FLOUR MILLS CO., LIMITED

Pastry for 9-inch pie	1/2 cup golden corn sirup
2 egg whites	2 tablespoons butter
1/2 cup granulated sugar	1/2 teaspoon vanilla extract
	1 1/2 cups pecans

Line pie plate with pastry and chill while you make the filling. Beat eggs slightly and mix with sugar, corn sirup, butter and vanilla extract. Stir in pecans. Pour into unbaked pie crust. Trim with spoonfuls of meringue pulled into peaks. Bake in a preheated, moderate oven (375 deg. F.) 40 to 45 minutes, till lightly browned.

PASTRY: Sift together 1 1/2 cups Ogilvie 4-Way Vitamin Enriched Flour and 1/2 teaspoon salt. Cut in 1/2 cup shortening with a pastry blender or two knives. Add enough cold water to hold ingredients together (about 3 to 5 tablespoons), sprinkling evenly and mixing with a fork to form a ball. Roll out dough in a circular piece 1/8 inch thick.

MERINGUE: Beat two egg whites until quite stiff; gradually add 1/8 teaspoon cream of tartar, dash of salt and 1/4 cup granulated sugar; beat until fluffy and satiny.

APPLE CHIFFON PIE

GENERAL FOODS, LIMITED

1 package Apple Jell-O	2 tablespoons sugar
2 tablespoons sugar	1/2 cup heavy cream
1 cup hot water	Dash of nutmeg
3/4 cup apple juice	1 baked 9-inch Pecan Crumb Crust
1 egg white	

Dissolve Jell-O and 2 tablespoons of sugar in hot water. Add apple juice. Chill until only slightly thickened. Beat egg white until foamy throughout. Add sugar, 1 tablespoon at a time, beating well after each addition, and continue beating until meringue stands in soft peaks. Then place bowl of slightly thickened Jell-O in bowl of ice and water and whip until thick and fluffy like whipped cream. Fold into meringue. Whip cream and add dash of nutmeg. Then fold spiced whipped cream into Jell-O mixture. Pour into pie shell. Chill.

PECAN CRUMB CRUST:

1 1/4 cups fine vanilla wafer crumbs	2 tablespoons sugar
1/4 cup chopped pecans	1/4 cup butter, melted

Combine crumbs, nuts and sugar. Add melted butter and mix well. Press firmly on bottom and sides of 8-inch or 9-inch pie pan. Bake in moderate oven (375 deg. F.) 5 to 8 minutes. Cool before filling.

RHUBARB CREAM PIE

SWIFT CANADIAN CO. LIMITED

PASTRY (sufficient for two-crust, deep 8-inch pie).

3/4 cup Jewel Shortening	1 teaspoon salt
2 cups sifted all-purpose flour	2 to 5 tablespoons water

Cut Jewel into sifted flour and salt, using a pastry blender, fork, two knives, or the finger tips, until the mixture is the consistency of coarse cornmeal. Sprinkle enough water, gradually, over the flour mixture, blending with fork or spatula until dry spots disappear. Place dough on waxed paper. Use paper to shape into a ball. Turn onto lightly floured board. Knead twice to blend thoroughly. Roll out lightly from centre to edges, keeping circular shape. Fit into pie pan. Make a fluted edge.

FILLING:

1 cup sugar	1 tablespoon Allsweet
2 tablespoons flour	Margarine
1 teaspoon grated orange peel	2 eggs
	3 cups cut rhubarb

Blend sugar, flour, orange peel and Allsweet. Add eggs; beat until smooth. Pour over rhubarb in pastry lined pie pan. Top with lattice crust and bake in hot oven (450 deg. F.) 10 minutes, then in a moderate oven (350 deg. F.) about 30 minutes.

PINEAPPLE PIE

PURITY FLOUR MILLS LIMITED

4 tablespoons Purity Enriched Flour	2 cups hot crushed pineapple
1/4 teaspoon salt	1 tablespoon butter
1/2 cup sugar (use only 2 tablespoons with canned pineapple)	1 tablespoon lemon juice
	1 tablespoon grated lemon rind
	Baked pie shell

Mix together flour, salt and sugar and add to pineapple. Cook for 15 minutes, or until it is thickened, stirring constantly. Add butter and stir until it is melted. Stir in lemon juice and rind and pour into baked pie shell. Cool. If desired, this may be topped with meringue or with whipped cream.

DOUBLE FRUIT PIE

THE PROCTER & GAMBLE COMPANY OF CANADA, LIMITED

Crisco Pastry (all measurements level):

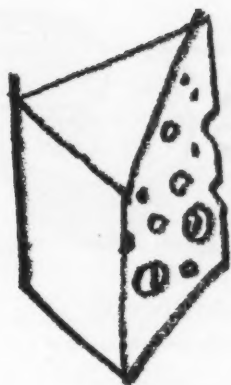
2 1/4 cups sifted flour	3/4 cup Crisco
1 teaspoon salt	5 tablespoons water

Mix flour and salt in bowl. Cut Crisco into flour with pastry blender or two knives until the pieces are the size of peas. Blend together 1/2 cup of this mixture and 5 tablespoons water. Add to remaining Crisco-flour mixture and mix with fork or fingers until dough holds together. Shape into a round flat mass. Roll half of dough to a circle about 12 inches in diameter and 1/8-inch thick. Line pie pan. Trim edges to 1/2 inch beyond rim. Add filling. Cut remaining dough into strips 1 inch wide. Weave strips together. Place on top of fruit. Fold pastry over edges and crimp. Bake in hot oven (425 deg. F.) for 15 minutes; reduce to 400 deg. F. and bake 30 to 35 minutes (or until crust is brown).

FILLING

Mix together: 1 cup sugar, 2 tablespoons cornstarch, 2 tablespoons flour, 1/4 teaspoon salt. Combine with: 4 cups drained sour cherries, 1 cup drained cubed pineapple.

Note: If you prefer, use a solid top crust.



Tangy Canadian Cheese

and Golden yellow Cornmeal

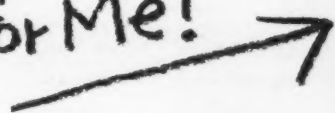


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SIFTO SALT LIMITED



CHIP COFFEE CHIFFON CAKE

STANDARD BRANDS LIMITED

- | | |
|--|---|
| 2½ cups once-sifted cake flour | 1 teaspoon vanilla |
| 3 teaspoons Magic Baking Powder | 3 ounces chilled semisweet chocolate, thinly shaved |
| 1 teaspoon salt | 1 cup egg whites (at room temperature) |
| 1½ cups fine granulated sugar | ¼ teaspoon Gillett's Cream of Tartar |
| ½ cup corn or peanut salad oil | |
| 5 egg yolks | |
| ¾ cup cold strong Chase and Sanborn coffee | |

Preheat oven to 325 deg. F. (rather slow). Sift flour, Magic Baking Powder, salt and sugar together three times.

Make a well in the flour mixture and add, without stirring, the salad oil, unbeaten egg yolks, coffee and vanilla. Stir the liquids to intermingle, then stir into the flour mixture; beat until batter is smooth; stir in shaved chocolate.

Measure the egg whites into a large bowl and sprinkle with cream of tartar; beat until the egg whites are very, very stiff (much stiffer than for a meringue). Add flour mixture about a quarter at a time, folding after each addition until batter and egg whites are combined. Turn into ungreased 10-inch tube pan. Bake in preheated oven 1½ to 1½ hours. Immediately cake is baked, invert pan and allow cake to hang suspended until cold. Remove from pan and cover with 7-Minute Frosting.

APPLESAUCE LAYER CAKE

STANDARD BRANDS LIMITED

- | | |
|---|--|
| 1 cup seedless raisins, washed and dried | 1 teaspoon grated nutmeg |
| 2½ cups once-sifted pastry flour or 2½ cups less 1 tablespoon once-sifted all-purpose flour | ½ teaspoon ground ginger |
| 3 teaspoons Magic Baking Powder | 10 tablespoons butter or Blue Bonnet Margarine |
| ½ teaspoon salt | 1 cup fine granulated sugar |
| 1 teaspoon ground cinnamon | 2 eggs, well beaten |
| | ½ cup cold Chase and Sanborn coffee |
| | 1 cup sieved thick applesauce |

Grease two 8-inch round layer-cake pans and line bottoms with greased paper. Preheat oven to 350 deg. F. (moderate). Prepare raisins. Sift flour, Magic Baking Powder, salt, cinnamon, nutmeg and ginger together three times; mix in prepared raisins.

Cream butter or margarine; gradually blend in sugar. Add well-beaten eggs part at a time, beating well after each addition. Add flour mixture to creamed mixture about a quarter at a time, alternating with one addition of coffee and two additions of applesauce and combining lightly after each addition. Turn into prepared pans. Bake in preheated oven 25 to 30 minutes. At serving time, put layers together with additional applesauce and top with whipped cream and a sprinkle of nutmeg.



BETTY CROCKER
Home Economist

CHOCOLATE CREAM CAKE

GENERAL MILLS (CANADA) LTD.

Bake Betty Crocker Chocolate Devils Food Cake Mix in 8-inch layer pans according to directions on package. Allow to cool. Split each layer into two thin layers. Spread sweetened whipped cream (1½ cups whipping cream, ¼ cup sugar) between the layers. Frost with Brown Beauty Icing.

BROWN BEAUTY ICING

- | | |
|----------------------------|--|
| 1½ cups sifted icing sugar | 1 teaspoon vanilla |
| ½ teaspoon salt | 3 squares chocolate (3 ounces), melted |
| ¼ cup milk | 3 or 4 egg yolks (or 1 large egg) |
| ¼ cup soft shortening | |

Place bowl in ice water. Mix thoroughly sugar, salt, milk, shortening, vanilla. Blend in thoroughly melted chocolate. Add egg yolks and beat until thick enough to spread.

CAKES

TOMATO SOUP CAKE

CAMPBELL SOUP COMPANY LIMITED

2 cups sifted cake flour	1 cup seedless raisins
2½ teaspoons baking powder	½ cup shortening
½ teaspoon baking soda	1 cup granulated sugar
½ teaspoon powdered cloves	2 eggs, well beaten
½ teaspoon cinnamon or mace	1 can (1½ cups) Campbell's
½ teaspoon nutmeg	Tomato Soup

Sift together flour, baking powder, soda and spices. Wash and cut raisins. (Roll in a small amount of the flour mixture.) Cream shortening; add sugar gradually; then eggs, mixing thoroughly. Add flour mixture alternately with soup, stirring after each addition. Fold in raisins. Pour into two greased and floured 8-inch layer pans; bake in a moderate oven (375 deg. F.) about 35 minutes, or until done. Makes 8 servings. Frost as desired.



ANN PILLSBURY
Home Economist

HAWAIIAN POUND CAKE

PILLSBURY MILLS, INC.

Sift together . . . 2¼ cups sifted Pillsbury's Best Enriched Flour
½ teaspoon double-acting baking powder
¼ teaspoon salt
Combine . . . ½ cup chopped candied pineapple and 2 to 4 tablespoons chopped candied ginger with 2 tablespoons of the dry ingredients. Chop again very fine.

Toast . . . 3 tablespoons sesame seeds at 350 deg. F. for 8 to 10 minutes until golden brown. Reserve for garnishing cake.
Cream . . . 1 cup butter or margarine. Gradually add 1½ cups sugar, creaming until light and fluffy.
Add . . . 6 unbeaten eggs, one at a time. Beat 1 minute after each.
Blend in . . . the dry ingredients. Mix thoroughly. Then stir in the candied fruit.
Turn . . . into 9- or 10-inch tube pan which has been well greased and lightly floured on the bottom only.

Bake . . . in moderate oven (350 deg. F.) 55 to 60 minutes or until cake springs back when touched lightly in the centre. Cool in pan 15 minutes, then turn out and frost while warm. Sprinkle with the toasted sesame seeds, pressing them lightly into the frosting to stick.

ICING: Blend together 1 tablespoon soft butter, ½ teaspoon French's Vanilla and 2 cups sifted confectioners' sugar. Add gradually 2 to 3 tablespoons hot water until of spreading consistency. Makes 9- or 10-inch tube cake.

NEILSON'S THEOBROMA COCOA CAKE

WILLIAM NEILSON LIMITED

½ cup butter	½ cup sour milk
2 cups light brown sugar	½ cup boiling water
2 eggs	1 teaspoon soda
2 cups cake flour, sifted	½ cup Neilson's Jersey Cocoa
Pinch salt	1 teaspoon baking powder
1 teaspoon vanilla	

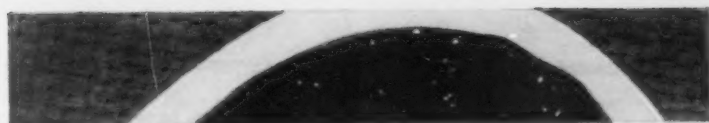
Cream shortening and add 1 cup sugar. Cream well. Beat eggs and add the other cup sugar. Beat well. Add the mixtures together and beat hard. Sift flour once and add baking powder and salt. Add to mixture alternately with the sour milk, beating well after each addition of sour milk and flour. Stir soda and chocolate with boiling water and add to the cake mixture. Add vanilla. Bake in oven 350 deg. F. for 35 minutes. Spread icing all around and on top.

STREUSEL GINGERBREAD

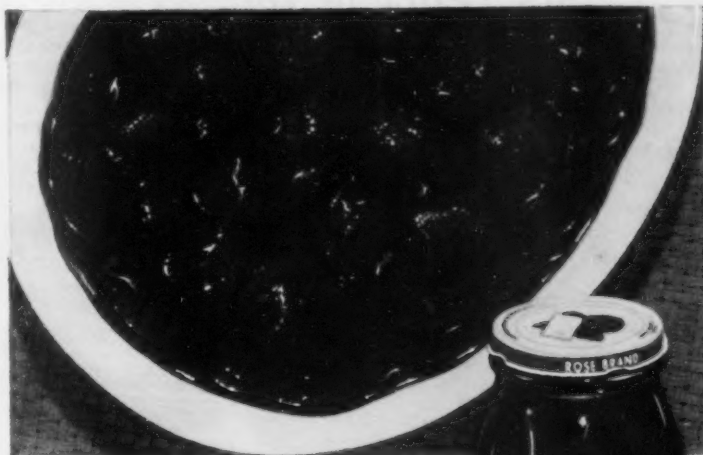
PURITY FLOUR MILLS LIMITED

½ cup brown sugar	½ cup chopped nuts
2 tablespoons flour	1 package Purity Gingerbread Mix
2 teaspoons cinnamon	1 cup water
2 tablespoons melted butter	

Preheat oven and prepare 8-inch cake pan as described: Grease 8-inch square pan and dust with flour, or line bottom of pan with waxed paper. Make streusel mixture by blending sugar, flour, cinnamon, butter and nuts. Prepare batter from Gingerbread Mix and water: Pour contents of package into mixing bowl, add half the water, and mix for two minutes, either beating thoroughly by hand, or using an electric mixer at medium speed. Scrape sides and bottom of bowl, add remaining water, and mix again as before. Pour half the batter into cake pan, and sprinkle with half the streusel mixture. Add the rest of the batter and sprinkle remaining streusel mixture on top. Bake for 35 to 40 minutes in moderate oven. Gingerbread is baked if it springs back when lightly touched with the finger. Leave baked cake in pan to cool, then cut and serve.

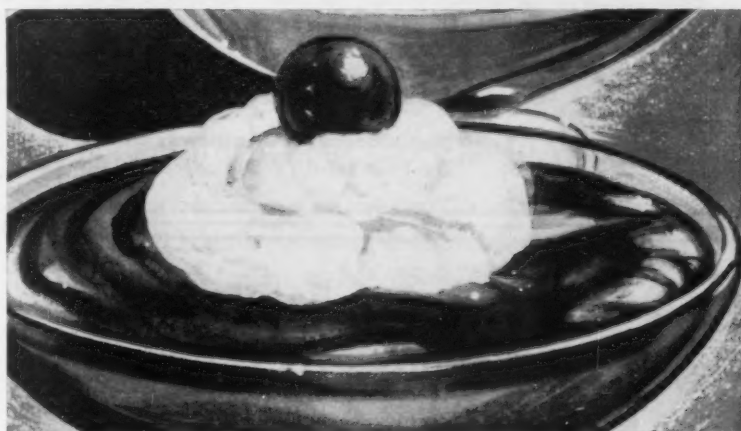


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CAKES

SNOWFLAKE ANGEL FOOD

GENERAL MILLS (CANADA) LTD.

Make Angel Food Cake according to directions on Betty Crocker Angel Food Cake Mix package. When thoroughly cold, remove from pan. Whip 1½ cups whipping cream until stiff. Mix 1 cup of whipped cream, ½ cup chopped fruits and nuts (maraschino cherries, pineapple, almonds, pecans, etc.). Spread on top of cake. Cover sides with rest of whipped cream. Sprinkle shredded coconut on sides of cake.

MAPLE CAKE

THE OGILVIE FLOUR MILLS CO., LIMITED

½ cup shortening	1¼ cups Ogilvie 4-Way
½ cup sugar	Vitamin Enriched Flour
½ cup maple sirup	½ teaspoon salt
1 teaspoon vanilla	2½ teaspoons baking powder
2 eggs, beaten	¼ cup milk
	½ cup chopped walnuts

Cream together shortening and sugar very thoroughly. Add maple sirup, a little at a time, and the vanilla. Cream well again. Add beaten eggs and mix thoroughly. Sift flour, salt and baking powder and add alternately with milk to creamed mixture. Stir in chopped nuts. Pour into two 8-inch layer pans lined with waxed paper and bake in a preheated, moderate oven (375 deg. F.) for 25 to 30 minutes. Cool for 5 minutes before removing from pans. Place on cake rack and frost.

CRUNCHY BUTTERSCOTCH CAKE

CANADA PACKERS LIMITED

1 cup firmly packed brown sugar	¾ teaspoon salt
¼ cup Margene margarine	¾ cup New Domestic Shortening
1¼ cups milk	3 Maple Leaf Eggs
2¼ cups sifted cake flour	1 teaspoon vanilla
1 cup light brown sugar	

Place first three ingredients in a saucepan. Place over low heat and boil for two minutes. Remove from heat and cool thoroughly. Sift remaining dry ingredients into a mixing bowl. Add New Domestic and ¾ of the cooled butterscotch mixture. Beat 300 strokes by hand or 2 minutes at medium speed of an electric mixer. Add rest of ingredients and beat as above. Place in cake pans greased with New Domestic and lined. Bake 40 minutes at 375 deg. F. for square pans and bake at 350 deg. F. for 25 to 30 minutes for layer pans. Frost with Butterscotch Meringue Topping.

BUTTERSCOTCH MERINGUE TOPPING

CANADA PACKERS LIMITED

2 Maple Leaf Egg Whites	1 cup sifted brown sugar
	½ cup slivered nuts

Beat egg whites until stiff but not dry. Add brown sugar slowly, beating constantly until stiff. Spread over top and sides of cake. Sprinkle with nuts. Bake 20 minutes at 350 deg. F.

ONE-EGG WONDER CAKE

GENERAL FOODS, LIMITED

Preparations: have shortening at room temperature. Use two round 8-inch layer pans, 1½ inches deep; line bottoms with paper. Start oven for moderate heat (375 deg. F.). Sift flour once before measuring.

Measure into sifter:

2 cups sifted Swans Down Cake Flour	¾ teaspoon salt
2 teaspoons Calumet Baking Powder	1 cup plus 2 tablespoons sugar

Measure into mixing bowl:

½ cup butter or other shortening

Measure into cup:

¾ cup milk	1 teaspoon vanilla
------------	--------------------

Have ready:

1 egg, unbeaten

The Mixing Method: (Mix cake by hand or in electric mixer. Count only actual beating time or beating strokes. Scrape bowl and beaters or spoon often.)

Stir shortening just to soften. Sift in dry ingredients. Add milk and mix until all flour is dampened. Then beat 2 minutes at a low speed of electric mixer, or 300 vigorous strokes by hand. Add egg and beat 1 minute longer in mixer, or 150 strokes by hand.

Baking: Pour batter into pans. Bake in moderate oven (375 deg. F.) 25 minutes, or until done.

This cake may also be baked in an 8 x 8 x 2-inch square pan in moderate oven (350 deg. F.) 45 to 50 minutes.

CAKES

CAFÉ AU LAIT GINGERBREAD

THE BORDEN COMPANY, LIMITED

$\frac{1}{2}$ cup water	3 tablespoons sugar
1 tablespoon lemon juice	1 8-inch square of gingerbread made from your favorite recipe or prepared mix
$\frac{1}{2}$ cup Borden's Instant Starlac (powdered skim milk)	
1½ teaspoons Borden's Instant Coffee	

Pour water and lemon juice into a bowl. Sprinkle Starlac on top and beat with rotary beater or electric mixer until stiff (about 5 minutes). Beat in sugar and coffee powder, blend well. Chill. Makes about 2 cups.

Cut gingerbread in squares, top with Café au Lait Topping. Garnish with pineapple chunks or peach slices.

CHOCOLATE SPICE CAKE

THE OGILVIE FLOUR MILLS CO., LIMITED

Empty contents of a package of Ogilvie Chocolate Cake Mix into a mixing bowl; fluff with a fork. Blend in $\frac{1}{2}$ teaspoon cinnamon and $\frac{1}{4}$ teaspoon nutmeg. Measure out 8 ounces water (one complete cup). Add half the water (4 ounces). Mix until free from lumps. Add remainder of water slowly, mixing smooth after each addition. Batter will be thin. Pour into two 8-inch layer cake pans lined with waxed paper. Bake in a preheated, moderate oven (350 deg. F.) for 30 to 35 minutes. Cool 5 minutes before removing from pans. Frost cold cake with honey frosting.

HONEY FROSTING:

1 cup honey 2 egg whites

Boil honey over a low flame for about ten minutes. Remove from heat; cool. Beat egg whites, then add honey in a fine stream, beating all the time. Continue beating until mixture is thick enough to spread. Cool before spreading.

ORANGE CAKE

THE OGILVIE FLOUR MILLS CO., LIMITED

Empty contents of a package of Ogilvie Orange Cake Mix into a mixing bowl; fluff with a fork. Measure out one standard 8-ounce cup water. Add half the water (4 ounces). Mix until practically free from lumps. Add remainder of water slowly, blending well after each addition. Batter will be thin. Pour into two 8-inch layer cake tins lined with waxed paper. Bake in a preheated moderate oven (350 deg. F.) for 25 to 30 minutes. Cool 5 minutes before removing from cake tins. Frost cake when cold.

ORANGE AMBROSIA FROSTING:

1 tablespoon grated orange rind	2 tablespoons orange juice
1 cup shredded coconut	1 tablespoon lemon juice
$\frac{1}{4}$ cup granulated sugar	1 cup heavy cream, whipped

Mix orange rind, coconut, sugar, orange and lemon juices together. Let mixture stand for 15 minutes. Whip cream; fold in coconut mixture. Use for frosting and filling.

BARBECUED SPARERIBS

Prepare barbecue sauce: In a saucepan combine 2 tablespoons granulated sugar, 2 tablespoons Heinz Worcestershire Sauce, 1 tablespoon Heinz Prepared Mustard, $\frac{3}{4}$ cup Heinz Cider Vinegar, $\frac{1}{2}$ cup Heinz Tomato Ketchup, 1 teaspoon salt, 1 teaspoon paprika, $\frac{1}{4}$ teaspoon pepper, and 1 very finely chopped clove of garlic; cover; simmer 15 minutes. Meanwhile, place 2 pounds spareribs, rounded side up, on rack in baking pan. Bake in a hot oven (500°) 15 minutes. Reduce heat to 325°; brush both sides of ribs with sauce. Bake, uncovered, rounded side up, 1½ hours, frequently brushing top side with sauce. Place under broiler and broil slowly until bubbling and lightly browned. Cut into individual servings. Makes 4-5 servings.

(Advertisement)

RED 'n' WHITE SALAD

Combine 1½ tablespoons gelatine and $\frac{1}{4}$ cup water. Simmer 10 minutes 1 can (20 ounces) Heinz Tomato Juice, 3 slices onion, $\frac{1}{2}$ bay leaf, 4 whole cloves, 4 whole allspice, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon sugar; strain; stir in gelatine and 2 teaspoons lemon juice; mould and chill. Combine 1 tablespoon gelatine and $\frac{1}{4}$ cup water. Heat $\frac{3}{4}$ cup milk; stir in gelatine; cool slightly; stir in $\frac{3}{4}$ cup cottage cheese, 3 tablespoons chopped stuffed olives, $\frac{1}{4}$ teaspoon salt, few grains pepper, $\frac{1}{4}$ cup mayonnaise. Chill until it begins to thicken; pour over set tomato jelly. Chill. Serves 8.

CHILI-GLAZED HAM LOAF

Simmer until tender, then mince, 1½ pounds lean cottage roll; add 3 cups soft bread crumbs, $\frac{1}{4}$ cup chopped onion, 1 teaspoon dry mustard, few grains cloves and pepper; combine lightly. Mix 1 beaten egg, 1 teaspoon Heinz Worcestershire Sauce and $\frac{1}{4}$ cup milk; mix lightly into meat. Shape and place in greased shallow baking dish; drizzle with mixture of $\frac{1}{4}$ cup Heinz Chili Sauce and 2 tablespoons water. Bake, uncovered, in a moderate oven (350°), 1½ hours. Border with hot cooked rice and garnish attractively. Serves 8.



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NATIONAL TOMATO FESTIVAL

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POT ROAST

- 1 tablespoon all-purpose flour
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 3 lbs. beef (chuck or rump)
- 1 onion, chopped
- 1 1/2 tablespoons fat
- 2 cloves
- 2 cups boiling water
- 2 OXO cubes, or 2 teaspoons Beefy OXO

Mix flour with salt and pepper and dredge meat with mixture. Brown meat and onion in fat, add cloves and a small amount of boiling water in which the OXO cubes have been dissolved (2 teaspoons of Beefy OXO may be substituted, if desired). Cover and simmer about 3 hours, or until meat is tender, adding more water as needed. One-half hour before meat is tender, potatoes may be added if desired. Serves 6.

BUY OXO in convenient 6 and 12-cube packages, 5 1/2 and 11 oz. bottles



OXO (CANADA) LIMITED

CAKES



KATE AITKEN
Home Economist

BANANA CAKE

LEVER BROTHERS LIMITED

Temperature: 375 deg. F.

- 1/2 cup Good Luck Margarine
- 3/4 cup brown sugar
- 3/4 teaspoon vanilla
- 1 egg, well beaten
- 3/4 cup mashed bananas

Time: 30 to 35 minutes

- 1 1/2 cups sifted pastry flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 tablespoons thick sour milk

Cream together Good Luck Margarine, sugar and vanilla; beat till light. Add egg, well beaten, and mashed bananas. Add sifted dry ingredients alternately with sour milk; beat quickly and lightly until smooth. Pour into square pan 8 x 8 inches, which has been lined with paper brushed with softened Good Luck Margarine; bake in moderate oven. This cake is delicious when fresh; it needs no icing. Yield: 12 to 16 pieces.

ONE BOWL CHOCOLATE CAKE

THE CANADA STARCH COMPANY LIMITED

- 1/2 cup cocoa
- 1/2 cup boiling water
- 1/2 cup Crown Brand Corn Syrup
- 1 1/4 cups sifted cake flour
- 1/2 cup granulated sugar
- 1/2 teaspoon salt

- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 cup soft (room temperature) shortening
- 1/2 cup milk
- 1 egg, unbeaten
- 1 teaspoon vanilla

Preheat oven to 350 deg. F. Place cocoa in large mixing bowl. Add boiling water slowly; mix until smooth. Blend in Crown Brand Corn Syrup thoroughly. Add sifted dry ingredients, stirring until dry ingredients are well dampened. Mix in soft shortening; beat 2 minutes or until there are no lumps and mixture is smooth. Add milk, egg and vanilla; beat 2 minutes or until smooth and light. Pour immediately into lined and greased 8-inch-square pan, or two 8-inch layer pans. Bake in 350 deg. F. oven 40 to 45 minutes for square cake, or 25 to 30 minutes for layer cakes. Frost as desired.



COCONUT SQUARES

MAPLE LEAF MILLING CO. LIMITED

Oven temperature moderate, 350 deg. F.

To 2 cups Monarch Tea-Bisk add and combine 1 1/2 cups brown sugar, 1 cup shredded coconut and 3/4 cup chopped nuts. Make a well in the centre and add 1 egg, beaten, 1/2 cup milk and 1 teaspoon vanilla. Mix thoroughly. Turn into greased 8 x 12-inch pan. Bake 25 minutes. Cool in pan. Frost with maple butter icing. Cut in squares while still in pan.

JERSEY MILK FINGERS

WILLIAM NEILSON LIMITED

- 1 cup butter
- 1 cup sugar (brown)
- 1 egg yolk (beaten)

- 1 teaspoon vanilla
- 2 cups flour
- 8, 5-cent Jersey Milk Chocolate bars

Cream butter and sugar. Beat well, add egg yolk. Beat until light, add vanilla. Beat, add flour. Spread on jelly roll pan. Bake in 350 deg. F. oven for 15 to 20 minutes. Melt Jersey Milk Chocolate bars in top of double boiler, spread on cake, sprinkle with chopped nuts. Cut into squares.

REFRIGERATOR COOKIES

GENERAL MILLS (CANADA) LTD.

- 1 package Betty Crocker White, Yellow, Honey Spice or Chocolate Devils Food Cake Mix

- 1/4 cup soft shortening
- 1 medium egg
- 1 tablespoon water

Mix all ingredients thoroughly with hands, adding 1/2 cup each cut-up dates and nuts, if desired. Press and mold into a long smooth roll about 2 inches in diameter. Wrap in waxed paper and chill until stiff (several hours). Heat oven to 375 deg. F (quick moderate). With a sharp knife, cut cookie dough into thin slices (1/8-inch). Place a little apart on ungreased baking sheet. Bake about 6 minutes until delicately browned. About 6 1/2 dozen cookies.

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COOKIES**SHAMROCK MINCEMEAT SQUARES**

BURNS & CO. LIMITED

CRUST:

$\frac{3}{4}$ cup brown sugar	2 tablespoons grated lemon rind
$1\frac{1}{4}$ cups sifted general purpose flour	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{4}$ cups rolled oats	$\frac{1}{2}$ cup Delmar Margarine
$\frac{1}{4}$ teaspoon soda	

FILLING:

2 cups Burns' Shamrock Mincemeat	1 tablespoon lemon juice
	Few grains salt

Mix dry ingredients thoroughly. Cut in Delmar and lemon rind. Press two thirds the mixture into a greased and floured 6 x 10 x 1-inch or 8-inch-square pan. Combine mincemeat, lemon juice and salt and spread over crumbs. Top with remaining crumbs. Bake for 40 minutes at 350 deg. F. Cut into squares and serve warm with sweetened whipped cream. Yield: 6 servings.

JUBILEE JUMBLES

GENERAL MILLS (CANADA) LTD.

$\frac{1}{2}$ cup soft shortening	$2\frac{3}{4}$ cups sifted Gold Medal "Kitchen-tested" Enriched Flour
1 cup brown sugar (packed)	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ cup white sugar	1 teaspoon salt
2 eggs	1 cup cut-up walnuts
1 cup undiluted evaporated milk	
1 teaspoon vanilla	

Mix thoroughly shortening, sugars, eggs. Stir in evaporated milk, vanilla. Sift together flour, soda, salt, and stir in. Blend in nuts. Chill 1 hour. Heat oven to 375 deg. F. (quick moderate). Drop rounded tablespoonfuls 2 inches apart on greased baking sheet. Bake about 10 minutes, until delicately browned. While warm, frost with Burnt Butter Glaze (recipe below). Garnish with walnut halves. Makes about 4 dozen.

BURNT BUTTER GLAZE: Heat 2 tablespoons butter until golden brown. Beat in until smooth 2 cups sifted icing sugar and $\frac{1}{4}$ cup undiluted evaporated milk.

VARIATIONS: 1 cup moist shredded coconut or finely cut dates or seedless raisins or 6-ounce package semisweet chocolate pieces may be added to this recipe.

DREAM CAKE

PURITY FLOUR MILLS LIMITED

LOWER CRUST:


$\frac{1}{2}$ cup butter or margarine	2 tablespoons icing sugar
1 cup sifted Purity Enriched Flour	

Blend together well and spread evenly in ungreased cake pan 8 inches square.

TOPPING:

2 eggs	$\frac{1}{2}$ cup glace cherries
1 cup white sugar	1 teaspoon vanilla
$\frac{1}{4}$ cup Purity Enriched Flour	1 cup chopped walnuts
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup desiccated coconut
1 teaspoon baking powder	

Beat eggs and add sugar. Sift together flour, salt and baking powder and add to first mixture. Add fruit, flavoring, nuts and coconut. Pour over pastry. Bake in slow oven (300 deg. F.) for 20 minutes. This may be iced with plain butter icing. Cut into fingers or squares before serving.



In the World of Desserts

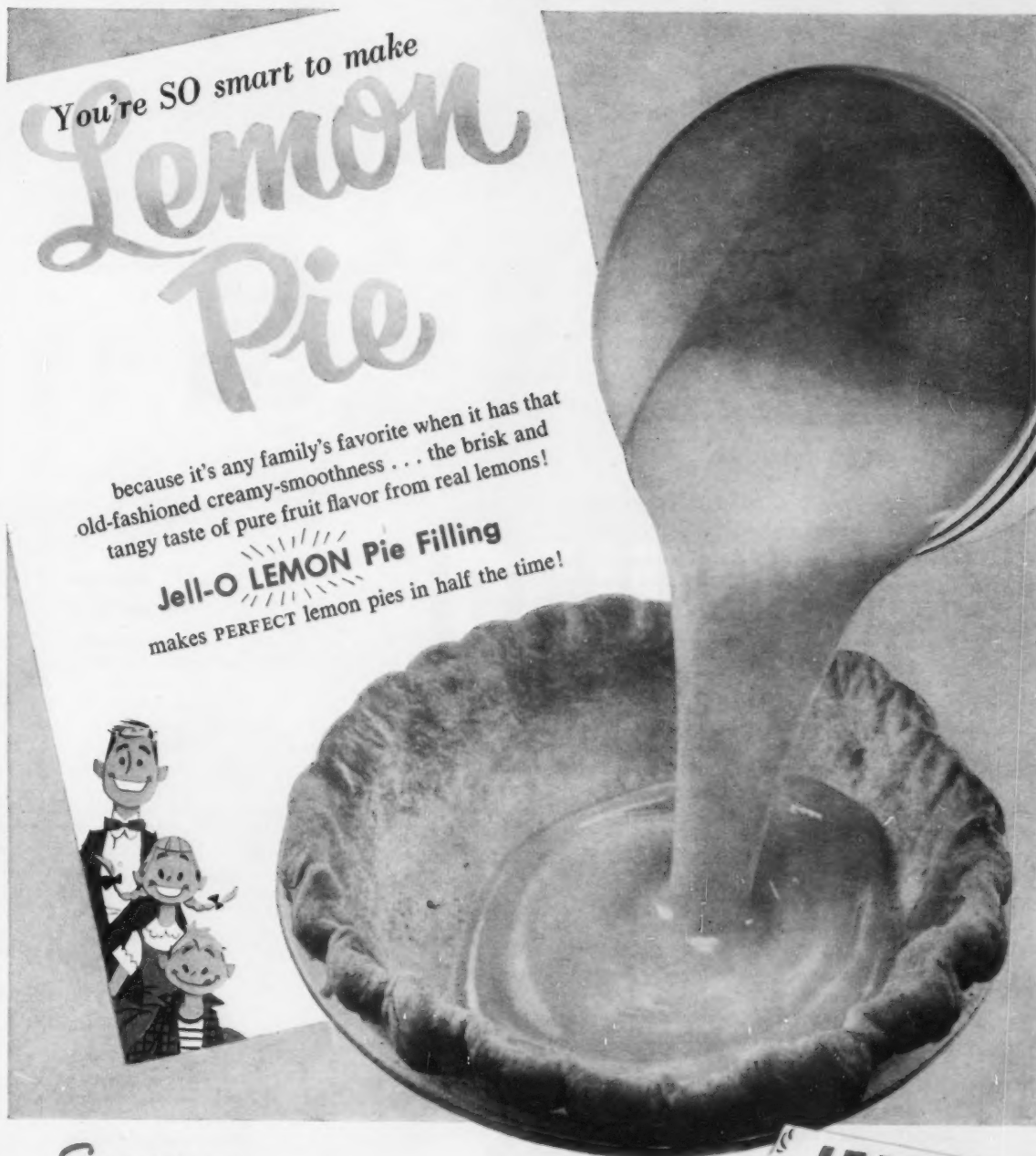
— with Frances Barton —

When in doubt about what flavor to "star" in a dessert — make it lemon! A lemon dessert is a "natural" to follow fish . . . fresh and delightful after roast or chops . . . just sharp and interesting enough after an egg or macaroni dish.

For a shortcut to no end of delicious lemon desserts, remember that Jell-O Lemon Pie Filling can be cooked to perfection in a matter of minutes! With the time saved, you'll be able to plan the kind of serving ideas that can add so much interest to all your lemon desserts.

ORANGE LEMON TARTS: Add 1 tablespoon grated orange rind to cooled Jell-O Lemon Pie Filling. Pour into baked tart shells. Top each tart with meringue and bake meringue according to package directions.

LEMON CREAM CAKE: Prepare Jell-O Lemon Pie Filling according to package directions, replacing the 2 egg yolks with one whole egg. Cool. Use to fill your favorite jelly-roll or layer cake. Top cake with whipped cream. Extra filling can be used as pudding.



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Not a lemon jelly

COOKIES

CHERRY WINKS

KELLOGG COMPANY OF CANADA LIMITED

$\frac{3}{4}$ cup shortening	$\frac{1}{2}$ teaspoon salt
1 cup sugar	1 cup chopped nutmeats
2 eggs	1 cup finely cut dates
2 tablespoons milk	$\frac{1}{4}$ cup finely cut maraschino cherries
1 teaspoon vanilla flavoring	$2\frac{1}{2}$ cups Kellogg's Corn Flakes
$2\frac{1}{4}$ cups sifted flour	12 maraschino cherries, cut in quarters
1 teaspoon baking powder	
$\frac{1}{2}$ teaspoon baking soda	

Blend shortening and sugar; add eggs and beat well. Stir in milk and vanilla. Sift together flour, baking powder, soda and salt. Add to shortening mixture together with nutmeats, dates and finely cut cherries. Mix well. Crush corn flakes into medium fine crumbs. Shape dough into balls, using 1 level tablespoon dough for each. Roll balls in corn flakes crumbs and place on greased baking sheets. Top each cookie with $\frac{1}{4}$ maraschino cherry. Bake in moderate oven (375 deg. F.) 12 to 15 minutes or until lightly browned. Yield: 4 dozen cookies, about 2 inches in diameter.

CHEWY CHOCOLATE KISSES

GENERAL FOODS, LIMITED

1 package Baker's Semi-Sweet Chocolate Chips	$\frac{1}{2}$ teaspoon vinegar
2 eggs whites	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup Baker's Coconut, cut
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup chopped walnuts

Melt chocolate over hot water. Beat egg whites and salt until foamy through-out. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in stiff peaks. Add vinegar and vanilla and beat well. (Entire beating process takes about 10 minutes.) Fold in coconut, nuts, and melted chocolate. Drop from teaspoon onto greased baking sheet. Bake in moderate oven (350 deg. F.) 10 minutes. Makes $2\frac{1}{2}$ to 3 dozen cookies.

PEANUT BUTTER DATE STICKS

PLANTERS NUT & CHOCOLATE CO. LTD.

$\frac{1}{2}$ cup sifted cake flour	3 tablespoons Planters Hi-Hat Peanut Oil
$1\frac{1}{2}$ teaspoons baking powder	$\frac{1}{2}$ cup Planters Peanut Butter
$\frac{1}{4}$ teaspoon salt	1 cup granulated sugar
$\frac{1}{2}$ teaspoon nutmeg	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ teaspoon cinnamon	2 eggs
$\frac{1}{4}$ teaspoon allspice	$\frac{3}{4}$ cup finely cut dates

Sift together flour, baking powder, salt and spices onto piece of waxed paper. Add Planters Hi-Hat Peanut Oil to Planters Peanut Butter and blend thoroughly. Add sugar and vanilla to eggs and beat with rotary beater until light. Combine with peanut butter mixture. Then add sifted dry ingredients and mix until thoroughly blended. Fold in dates. Place a piece of waxed paper to fit in bottom of a 7 x 11-inch cake tin. Turn in batter and spread to edges. Bake in a moderate oven (350 deg. F.) for 30 minutes. Turn out on cake rack and remove paper immediately. When cool cut in 2- x 1-inch fingers. Yield: 36 sticks.

MARSHMALLOW SNOWBALLS

WESTON BAKERIES LIMITED

Slice bread in 2-inch slices. Remove crusts. Cut each slice into 4 squares. Soak in chocolate sauce. Dip in marshmallow or 7-minute frosting. Roll in coconut which may be tinted.

PETITS FOURS

STANDARD BRANDS LIMITED

1 cup once-sifted pastry flour	5 tablespoons butter
or $\frac{3}{4}$ cup once-sifted all-purpose flour and 1 table-spoon cornstarch	$\frac{1}{2}$ cup fine granulated sugar
1 teaspoon Magic Baking Powder	2 eggs
$\frac{1}{4}$ teaspoon salt	1 teaspoon grated lemon rind
	3 tablespoons milk
	$\frac{1}{2}$ teaspoon vanilla

Grease an 8-inch-square cake pan and line bottom with greased paper. Preheat oven to 350 deg. F. (moderate). Sift flour, cornstarch if being used, Magic Baking Powder and salt together three times. Cream butter, gradually blend in sugar. Add unbeaten eggs one at a time, beating well after each addition; mix in lemon rind. Measure milk and add vanilla. Add flour mixture to creamed mixture about a quarter at a time, alternating with three additions of milk and combining lightly after each addition. Turn into prepared pan. Bake in preheated oven about 25 minutes.

Trim crusts from cold cake; split cake into three layers and put together with a thin spread of cooled Royal Instant Pudding (made up in any of its flavors) or with jam; press layers together lightly. Turn cake top side down and cut into squares or diamonds with a sharp knife, or into fancy shapes with small sharp cookie cutters. Arrange little cakes on cake cooler and frost.

APRICOT BONBONS

DAIRY FARMERS OF CANADA

1 cup cooked dried apricots	$\frac{1}{2}$ cup milk powder, whole or skim
2 teaspoons grated orange rind	6 tablespoons powdered sugar
	Shredded coconut

Drain and cool cooked apricots. Chop into small pieces. Place in mixing bowl and add orange rind, milk powder and sugar. Blend ingredients until smooth. Chill. With buttered hands shape into small balls, then roll in coconut. Store in refrigerator until used. Makes 2 dozen bonbons.

VANILLA WAFERS

THE PROCTER & GAMBLE COMPANY OF CANADA, LIMITED

Measure into mixing bowl (all measurements level):

$\frac{1}{2}$ cup Fluffo	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon vanilla
1 egg	18 walnut or pecan halves (one per cookie)
1 cup sifted flour	

Blend Fluffo, sugar and egg. Stir in dry ingredients (which have been sifted together). Blend well; add vanilla. Drop from a teaspoon to a cookie sheet which has been rubbed with Fluffo. Place nut in centre of each cookie. Bake in a moderate oven (350 deg. F.) 12 to 15 minutes. Remove cookies from sheet immediately after removing from oven. Makes 18, 2-inch wafers.



EILEEN CAMPSALL
Home Economist

ICED LEMON REFRIGERATOR SQUARES

THE BORDEN COMPANY, LIMITED

$1\frac{1}{2}$ cups (1 can) Borden's Eagle Brand Sweetened Condensed Milk	1 teaspoon grated lemon rind
$\frac{1}{2}$ cup lemon juice	Graham wafers (approximately 27)
	Butter icing

Blend Eagle Brand Sweetened Condensed Milk, lemon juice, and lemon rind until mixture thickens. Line a 9-inch-square pan with waxed paper, then place 9 graham wafers on bottom, fitting them closely together. Cover with half the lemon filling. Repeat this layer of wafers and filling. Top with layer of wafers. Allow to ripen in refrigerator 12 hours or more. To serve, unmold, ice with butter icing, then cut in squares.

CHIPITS OATMEAL COOKIES

VAN KIRK CHOCOLATE CORPORATION LIMITED

2 cups once-sifted pastry flour OR $1\frac{3}{4}$ cups once-sifted hard-wheat flour	1 cup shortening
$\frac{1}{2}$ teaspoon salt	1 cup lightly packed brown sugar
2 cups rolled oats	1 teaspoon baking soda
$\frac{1}{2}$ cup coconut	$\frac{1}{4}$ cup boiling water
	1 teaspoon vanilla
	1 package Van Kirk Chipits

Sift together the flour and salt; mix in rolled oats and coconut. Cream the shortening and gradually blend in brown sugar; cream well. Dissolve the baking soda in boiling water; gradually stir into creamed mixture. Mix in vanilla. Add flour mixture, part at a time, mixing well after each addition. Gently stir in the Chipits. Drop dough by small spoonfuls, well apart, onto greased cookie pans and flatten each mound well with a fork which has been dipped into cold water—or chill dough about $\frac{1}{2}$ hour, roll into small balls, arrange on greased cookie pans and press flat with a wet fork. Bake in moderate oven, 350 deg. F., 12 to 15 minutes. Yield: 6 dozen cookies.

COCONUT BUTTERSCOTCH COOKIES

ST. LAWRENCE STARCH COMPANY, LIMITED

$1\frac{1}{2}$ cups once-sifted enriched pastry flour or $1\frac{1}{4}$ cups once-sifted enriched all-purpose flour	$\frac{1}{2}$ teaspoon salt
1 cup once-sifted Durham Corn Starch	1 cup butter or margarine
1 teaspoon baking soda	1 cup lightly packed brown sugar
	1 egg, well beaten
	1 teaspoon vanilla
	1 cup shredded coconut
	$\frac{1}{4}$ cup chopped walnuts

Measure and sift together twice the flour, Durham Corn Starch, baking soda and salt. Cream butter or margarine and gradually blend in the sugar; cream well. Add well-beaten egg, a little at a time, beating well after each addition. Stir in vanilla, coconut and walnuts. Add flour mixture about a third at a time, combining well after each addition. Drop dough by small spoonfuls, well apart, onto greased baking sheets. Bake in a rather slow oven, 325 deg. F., 15 to 20 minutes. Lift cookies onto a cake cooler and cool thoroughly. Yield: about 5 dozen cookies.

Build a reference library for your kitchen. See page 94.

OGILVIE...what else?



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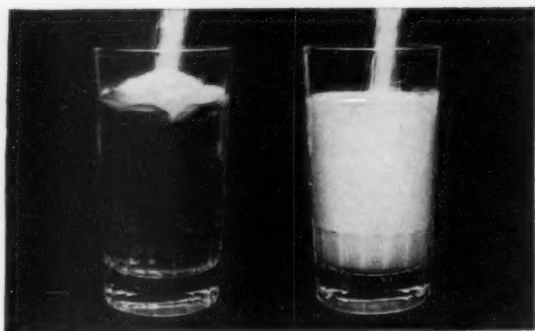
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A QUART

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COOKIES

ICE BOX COOKIES

ST. LAWRENCE STARCH COMPANY, LIMITED

3½ cups sifted cake flour	¾ cup Bee Hive Golden Corn
3½ teaspoons baking powder	Syrup
½ teaspoon salt	2 egg yolks
1 cup butter	½ teaspoon vanilla
1 cup brown sugar	Candied cherries and nuts

Cream shortening, add sugar, cream well. Stir in Bee Hive and yolks. Sift together dry ingredients and blend them into the shortening mixture. Add vanilla.

Note: ½ cup chopped candied cherries and ½ cup nuts may be added. For Christmas cookies, add chopped green and red cherries.

WONDERFUL FRUIT CAKE BARS

THE BEST FOODS, INC.

2 cups sifted flour	1 cup chopped candied fruit
½ teaspoon baking powder	½ cup chopped nuts
1 teaspoon salt	½ cup (1 print) Nucoa
½ teaspoon soda	Margarine
1¼ teaspoons cinnamon	½ cup brown sugar
½ teaspoon nutmeg	2 eggs
½ teaspoon cloves	1 No. 1 can sliced pineapple
	½ cup honey

Sift dry ingredients together. Mix candied fruit and nuts and dredge in 1 tablespoon of flour mixture. Cream Nucoa. Add sugar gradually and cream thoroughly. Add eggs one at a time, beating well after each addition. Dice pineapple and stir into creamed mixture. Add enough water to pineapple juice to make ¾ cup and blend with honey. Add flour mixture alternately with liquid to creamed mixture, stirring until smooth after each addition. Fold in fruit and nuts. Pour into a 7 x 11 x 1½-inch greased pan, lined with waxed paper and paper greased. Bake in a moderate oven (350 deg. F.) 50 to 60 minutes. When bars are cool frost with thin sugar icing made by adding 1 tablespoon boiling water to 1 cup confectioners' sugar and ½ teaspoon vanilla. Cut in bars. Yield: 24 (approximately 1½ x 2½-inch) bars.



ONION BREAD

ROBIN HOOD FLOUR MILLS LIMITED

4 medium onions	2 cups Robin Hood Easy-Bisk
2 tablespoons butter	¾ cup milk
Salt and pepper	1 egg
Dash cayenne	½ cup light cream or
4 tablespoons shortening	evaporated milk

Preheat oven to 450 deg. F. (very hot). Cut onions in thin slices and cook until golden in butter in a heavy skillet. Add seasonings. Add shortening to Easy-Bisk. Cut in until fine and mealy, using a pastry blender or two knives. Mix in milk to make a soft dough. Turn out on board and knead about 10 times. Pat dough into a 9-inch ungreased square pan and spoon cooked onions over top. Beat egg with cream or evaporated milk until well mixed and pour it over onions. Bake 30 minutes or until golden brown. Cut in squares and serve with liver and bacon, and a green or yellow vegetable. Yield: 9-inch square (6 to 8 servings).

SCOTCH RAISIN QUICK BREAD

THE QUAKER OATS COMPANY OF CANADA LIMITED

1 egg	½ teaspoon salt
½ cup sugar	1 teaspoon soda
1 cup buttermilk or sour milk	1 cup Quaker Oats (uncooked)
½ cup light molasses	¼ cup chopped nutmeats
1½ cups sifted flour	1 cup raisins

1. Beat egg until light; add sugar gradually, beating until fluffy.
2. Add buttermilk and molasses, mixing well.
3. Sift together flour, salt and soda, add to egg mixture. Add to rolled oats, nutmeats and raisins, stirring only enough to combine.
4. Bake in greased paper-lined bread pan (1-pound size) in moderate oven (350 deg. F.) 1 hour or until baked. Store in bread box one day before slicing. Makes 1 loaf.

Your Guide to Better Buying



YOU can be sure of fine quality and performance in household products that bear the Chatelaine Institute Seal of Approval. To get the seal, a product must first pass rigid tests by Chatelaine Institute for quality, practical performance, accuracy of directions. It then goes to laboratory experts for further intensive testing.

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So buy with confidence when you see the Chatelaine Institute Seal of Approval on food products, on supplies or equipment for kitchen, laundry, bathroom or house-cleaning. To get the seal, a product must be good. Look for it as your shopping guide.

BREADS AND QUICK BREADS

HONEY BUN RING

STANDARD BRANDS LIMITED

Scald $\frac{3}{4}$ cup milk, $\frac{1}{2}$ cup granulated sugar, $1\frac{1}{2}$ teaspoons salt and $\frac{1}{4}$ cup shortening; cool to lukewarm. Meanwhile, measure into a large bowl $\frac{1}{2}$ cup lukewarm water, 1 teaspoon granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Active Dry Yeast. Let stand 10 minutes, THEN stir well. Add cooled milk mixture and stir in 1 well-beaten egg and 1 teaspoon grated lemon rind. Stir in 2 cups once-sifted bread flour; beat until smooth. Work in 2 cups (about) once-sifted bread flour. Knead on lightly-floured board until smooth and elastic. Place in greased bowl and grease top of dough. Cover and set in warm place, free from draught. Let rise until doubled in bulk. Punch down dough and roll out into an oblong about 9 inches wide and 24 inches long; loosen dough. Combine $\frac{1}{2}$ cup lightly packed brown sugar and $\frac{1}{2}$ cup liquid honey; spread over dough and sprinkle with $\frac{3}{4}$ cup broken walnuts. Beginning at a long side, loosely roll up like a jelly roll. Lift carefully into a greased $8\frac{1}{2}$ -inch tube pan and join ends of dough to form a ring. Brush top with melted butter. Cover and let rise until doubled in bulk. Bake in moderately hot oven, 375 deg. F., 45 to 50 minutes. Brush top with honey and sprinkle with chopped walnuts.

BANANA PANCAKES

STANDARD BRANDS LIMITED

2 cups once-sifted pastry flour or $1\frac{3}{4}$ cups once-sifted all- purpose flour	1 egg, well beaten
$2\frac{1}{2}$ teaspoons Magic Baking Powder	1 cup milk
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{4}$ cup lightly packed brown sugar	3 tablespoons Blue Bonnet Margarine, melted
	3 medium-sized bananas
	1 tablespoon lemon juice

Mix and sift once, then sift into a bowl, the flour, Magic Baking Powder, and salt; mix in sugar. Combine well-beaten egg, milk, vanilla and melted margarine. Make a well in the flour mixture and add liquids; beat thoroughly with a wooden spoon. Cut bananas into $\frac{1}{4}$ -inch-thick slices and add to batter; mix in lemon juice. Bake pancakes on heated griddle, greased if necessary. Yield: 18 average-sized pancakes.

DAISY MAE'S CREAM OF WHEAT SPOON BREAD

CREAM OF WHEAT (CANADA), LTD.

$\frac{1}{2}$ cup uncooked Cream of Wheat	$\frac{1}{2}$ cup diced salt pork or bacon
3 cups milk	2 tablespoons drippings
1 teaspoon salt	3 eggs

Add Cream of Wheat gradually to the scalded milk and salt, stirring constantly. Cook until thickened, about 3 minutes. Fry diced salt pork or bacon slowly until brown and crisp. Drain and add together with two tablespoons of the drippings to the Cream of Wheat mixture. Mix thoroughly. Separate egg yolks from egg whites. Beat egg yolks until light. Add hot mixture and mix well. Fold in stiffly beaten egg whites. Pour into a greased $1\frac{1}{2}$ -quart casserole. Bake in a moderate oven (350 deg. F.) 40 minutes or until firm. Cooked sausage meat or grated cheese may be used instead of salt pork or bacon, if desired. Serves 6.

GRANDMA SCRAGG'S CREAM OF WHEAT DUMPLINGS

CREAM OF WHEAT (CANADA), LTD.

$\frac{1}{2}$ cup uncooked Cream of Wheat	$\frac{1}{2}$ cup finely minced, leftover meat
1 cup scalded milk	$\frac{1}{2}$ tablespoon salt
1 tablespoon table fat	1 egg

Add Cream of Wheat gradually to the scalded milk, table fat and salt, stirring constantly until mixture thickens. Lower heat and continue cooking for about 3 minutes. Add meat and mix well. Remove from heat and stir in well-beaten egg. Cool mixture slightly, then form into small balls about the size of a large walnut. Drop on top of boiling, thick vegetable or meat stew. Cover tightly and cook for about 12 minutes. Makes 18 small dumplings.

PUFF PANCAKES

GENERAL MILLS (CANADA) LTD.

2 eggs	$\frac{1}{4}$ cup salad oil or melted
1 cup milk	shortening
$2\frac{1}{2}$ cups Bisquick	2 tablespoons sugar

Beat eggs until soft peaks form. Blend in milk. Add Bisquick, sugar. Mix just until thoroughly dampened. Fold in shortening. Spoon onto medium-hot griddle. When puffed up and bubbles begin to break, cook on other side. Serve with sirup or as dessert with warm fruit such as strawberries and whipped cream. Makes 15 to 20 pancakes.



Make this superb Black-eyed Susan Cake

delicate as only Swans Down can make it!

SWANS DOWN BLACK-EYED SUSAN CAKE

(Wonder Quick: no more beating than a mix!)

$1\frac{3}{4}$ cups sifted Swans Down Cake Flour	$\frac{1}{2}$ cup shortening
1 teaspoon soda	1 cup buttermilk or sour milk
1 teaspoon salt	3 egg whites, unbeaten
$1\frac{1}{2}$ cups sugar	3 squares Baker's Unsweetened Chocolate, melted

Sift Swans Down Flour once. Then measure exact amount needed into sifter. Add the soda, salt and sugar.

Stir shortening to soften. Sift in flour mixture. Add $\frac{3}{4}$ cup of the milk and mix until all flour is dampened. Then beat 2 minutes at a low speed of electric mixer, or 300 vigorous strokes by hand.

Add egg whites, melted chocolate and remaining milk. Beat 1 minute longer in mixer or 150 strokes by hand.

Pour batter into two round 9-inch or 8-inch layer pans, $1\frac{1}{2}$ inches deep, which have been lined on the bottoms with paper. Bake in moderate oven (350° F.) about 30 minutes for 9-inch layers or about 40 minutes for 8-inch layers.

Orange Frosting—

Cream together $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ tablespoons grated orange rind, 1 teaspoon grated lemon rind, and $\frac{1}{4}$ teaspoon salt. Add 1 unbeaten egg yolk and mix well. Then add $3\frac{1}{2}$ cups sifted icing sugar, alternately with 1 tablespoon orange juice and 2 teaspoons lemon juice, beating well after each addition. Spread frosting between layers and on top and sides.

Decorate top of cake with black-eyed Susan design, using thinly sliced orange rind for petals and Baker's Semi-Sweet Chocolate Chips for centres of flowers.

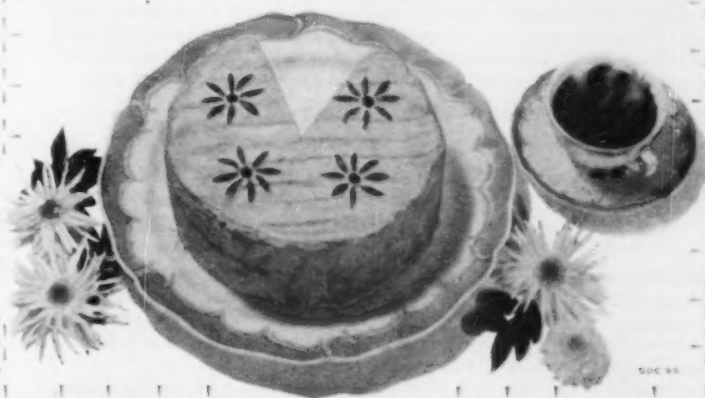


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Swans Down Cake Flour

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BREADS AND QUICK BREADS

BEST-EVER BRAN MUFFINS

GENERAL FOODS, LIMITED

1 cup sifted flour	½ cup shortening
3 teaspoons Calumet Baking Powder	1 egg, well beaten
2 tablespoons sugar	¾ cup milk
¾ teaspoon salt	1¼ cups Post Bran Flakes

Sift flour once, measure, add baking powder, sugar, and salt and sift again. Cut in shortening. Combine egg and milk and add all at once to flour mixture. To mix, draw spoon from side of bowl toward centre, turning bowl gradually. Chop spoon through batter. Add flakes and mix. Turn into greased muffin pans, filling each about ¾ full. Bake in hot oven (400 deg. F.) 20 minutes, or until done. Makes 8 to 10 muffins.

DATE BRAN MUFFINS: Add ½ cup finely cut dates to flour mixture. Proceed as directed.

BRAN MOLASSES MUFFINS: Use recipe for Best-ever Bran Muffins. Add ¼ teaspoon soda with dry ingredients and ¼ cup molasses with milk and eggs.

BACON BRAN MUFFINS: Use recipe for Best-ever Bran Muffins. Decrease salt to ½ teaspoon and add ½ cup crumbled crisp bacon with the flakes.

BANANA BREAD

THE CANADA STARCH COMPANY LIMITED

1¼ cups sifted all-purpose flour	1 cup ripe, mashed bananas
3 teaspoons baking powder	½ cup Mazola Salad Oil
¼ teaspoon baking soda	¾ cup sugar
½ teaspoon salt	2 eggs
	½ cup coarsely chopped nutmeats (optional)

Mix and sift first four ingredients. Combine bananas, Mazola Salad Oil, sugar and eggs in large bowl. Beat with rotary beater until light and foamy. Add sifted dry ingredients and mix with a spoon until well blended. Turn into well-greased loaf pan (8½ x 4½ x 2½ inches). Bake in moderate oven (350 deg. F.) 70 minutes or until bread is done. Allow to stand until cold before cutting. Store in tightly covered container.

ORANGE NUT BREAD

PURITY FLOUR MILLS LIMITED

1 large orange	1 teaspoon baking soda
¾ cup boiling water	½ cup sugar
2 cups sifted Purity Enriched Flour	2 tablespoons melted fat
¼ teaspoon salt	1 cup chopped dates or raisins
2 teaspoons baking powder	½ cup chopped nuts
	1 teaspoon vanilla

Wash orange, extract juice, and put rind through a food chopper. Pour hot water over rind and add orange juice. Mix and sift flour, salt, baking powder, baking soda and sugar. Add the orange mixture, melted fat, dates, nuts and vanilla, mixing well after each addition. Pour into a well-greased loaf pan, let stand 15 minutes, then bake in moderate oven (350 deg. F.) for 1 hour. Cool in pan before slicing.

VELVET CRUMB CAKE

GENERAL MILLS (CANADA) LTD.

1½ cups Bisquick	1 egg
¾ cup sugar	¾ cup milk
3 tablespoons soft shortening	1 teaspoon vanilla

Heat oven to 350 deg. F. Grease and flour a square pan 8 x 8 x 2 inches or a round layer pan, 9 x 1½ inches. Mix Bisquick, sugar. Add shortening, egg, ¼ cup of milk. Beat vigorously 1 minute. Stir in gradually remaining milk, vanilla. Beat ½ minute. Pour into prepared pan. Bake about 30 minutes. Cover with Broiled Topping while warm.

BROILED TOPPING: Mix 3 tablespoons butter or other shortening, melted or softened; ½ cup brown sugar (packed); 2 tablespoons cream or top milk; ½ cup Wheaties or coconut, if desired; ¼ cup chopped nuts. Spread on baked cake. Place about 3 inches under broiler (low heat) until mixture bubbles and browns (3 to 5 minutes). Do not burn! Especially good served warm.

OLD-FASHIONED ALL-BRAN MUFFINS

KELLOGG COMPANY OF CANADA LIMITED

1 cup Kellogg's All-Bran	1 cup sifted flour
¾ cup milk*	2½ teaspoons baking powder
1 egg	½ teaspoon salt
¼ cup soft shortening	¾ cup sugar

Combine All-Bran and milk; let stand until most of moisture is taken up. Add egg and shortening and beat well. Sift together flour, baking powder, salt and sugar. Add to first mixture, stirring only until combined. Fill greased muffin pans two thirds full. Bake in moderately hot oven (400 deg. F.) about 30 minutes. Yield: 9 muffins, 2½ inches in diameter.

*If sour milk or buttermilk is used in place of sweet milk, reduce baking powder to 1 teaspoon and add ½ teaspoon baking soda.

CHEESE CORNMEAL FINGERS

STANDARD BRANDS LIMITED

1½ cups once-sifted pastry flour or 1½ cups once-sifted all-purpose flour	¾ cup yellow cornmeal
3 teaspoons Magic Baking Powder	¾ cup shredded Ingersoll processed cheese
¾ teaspoon salt	2 tablespoons chopped parsley, if available
3 tablespoons chilled shortening	¾ cup milk

Grease a cookie sheet. Preheat oven to 425 deg. F. (hot). Mix and sift once, then sift into a bowl, the flour, Magic Baking Powder and salt. Cut in shortening finely; mix in cornmeal, shredded cheese and parsley, if being used. Make a well in the flour mixture and add milk; mix lightly with a fork. Knead for 10 seconds on lightly floured baking board and roll into a ¾-inch-thick rectangle; cut into 12 fingers and arrange, slightly apart, on prepared cookie sheet. Bake in preheated oven about 15 minutes. Serve hot, with butter or Blue Bonnet Margarine. Yield: 1 dozen fingers.



GERTRUDE AUSTIN
Home Economist

CALIFORNIA ORANGE SHORTCAKE

SUNKIST GROWERS

2¼ cups biscuit mix	½ cup sugar
2 tablespoons sugar	1 tablespoon grated orange peel
1 egg	2 tablespoons butter or margarine melted
½ cup milk	

Make orange sauce. Measure biscuit mix and 2 tablespoons sugar in large bowl. Add egg to milk; beat until blended, then add to flour mixture and mix only until flour is moistened. Turn dough out on waxed paper lightly coated with biscuit mix; knead gently about 30 seconds (mixture will be soft). Pat into rectangle 8 inches wide and ¼ inch thick. Spread with melted butter. Mix ½ cup sugar with orange peel; spread over dough. Roll up like jellyroll. Make ring with dough around edge of greased, round 9-inch layer pan or ring mold. Seal ends; snip roll on outside edge to form 8 pieces. Bake at 400 deg. F. 25 to 30 minutes. Invert baked shortcake on large plate, fill with orange sections; serve with orange sauce.

ORANGE SAUCE:

½ cup sugar	2 tablespoons grated orange peel
2 cups Sunkist orange sections	2 cups fresh Sunkist orange juice
4 tablespoons cornstarch	1 cup water
½ cup sugar	
¼ teaspoon salt	

Sprinkle ½ cup sugar over orange sections; set aside. Mix cornstarch, ½ cup sugar and salt; add orange peel, orange juice and water. Cook over low heat, stirring constantly, until thickened. Cool.

MIDGET PINEAPPLE COFFEE CAKES

SWIFT CANADIAN CO. LIMITED

¼ cup Allsweet, melted	1 Brookfield egg, beaten
2 cups sifted all-purpose flour	¾ cup milk
3 teaspoons baking powder	¼ cup pineapple juice
½ teaspoon salt	1¼ cups pineapple tidbits
½ cup sugar	

TOPPING:

¼ cup Allsweet, melted	¼ teaspoon cinnamon
½ cup sifted all-purpose flour	¼ cup brown sugar

Sift together dry ingredients. Combine melted Allsweet, egg, milk and pineapple juice. Add to dry ingredients and mix until just blended. Place in muffin pans (rubbed with Allsweet) or use paper liners. Top each cake with four to five tidbits. Mix flour, cinnamon and brown sugar for topping. Add melted Allsweet and blend. Sprinkle this mixture over the cakes. Bake in a moderate oven (375 deg. F.) for 30 minutes. Serve hot with Allsweet.

SPICED CURRANT LOAF

LEVER BROTHERS LIMITED

Temperature: 325 deg. F.	Time: 1 hour, 15 minutes
1½ cups sifted all-purpose flour	¾ cup currants
2½ teaspoons baking powder	1 egg, well beaten
½ teaspoon salt	½ cup milk
½ teaspoon cinnamon	¾ cup corn sirup or molasses
¼ teaspoon mace	2 tablespoons softened Good Luck Margarine
½ teaspoon cloves	

Sift together flour, baking powder, salt and spices; add currants, which have been plumped in boiling water and drained. Beat egg till light; add milk, corn sirup or molasses and softened Good Luck Margarine. Combine the two mixtures; stir lightly. Turn into pan 9 x 5 x 3 inches which has been lined with waxed paper. Bake in moderate oven till done. Let stand 24 hours before slicing.



SAUCE IBERIA

C. B. POWELL LIMITED

$\frac{1}{4}$ teaspoon dry mustard	1 tablespoon chopped parsley
$\frac{1}{4}$ teaspoon garlic salt	3 tablespoons very finely chopped stuffed olives
1 tablespoon anchovy paste	3 tablespoons very finely chopped gherkins
2 tablespoons tarragon vinegar	1 teaspoon minced onion
$\frac{1}{2}$ teaspoon Tabasco	3 eggs, very finely chopped
1 cup mayonnaise	

Blend together mustard, garlic salt and anchovy paste. Add vinegar and Tabasco; stir until smooth. Add remaining ingredients and mix well; chill. Turn into serving bowl and surround with cauliflower buds, potato chips, shrimps and celery sticks. Yield: 2 cups sauce.

FLAMING FRUIT COCKTAIL SAUCE

HAWAIIAN PINEAPPLE CO., LTD.

2 cups drained Dole Fruit Cocktail (No. 2½ can)	2 tablespoons cornstarch
$\frac{1}{2}$ cup granulated sugar	$\frac{1}{2}$ teaspoon grated lemon peel
2 tablespoons butter or margarine	2 ounces light rum or brandy

Heat the first five ingredients in your chafing dish until thickened. Now pour the rum or brandy on the hot fruit—do not mix—but light the floating liquor, then spoon it over and over into the flame to keep it burning. When the flame expires (which means that all the alcohol has burned off) spoon the hot fruit over vanilla ice cream in individual dishes and serve immediately. Makes 8 sundaes.

If you do not have a chafing dish, you may make Flaming Fruit Cocktail Sauce in a glass double boiler, cooking it over water, then bringing the top part into the table for flaming. The effect is still dramatic and it will taste just as good.

SPICY FRUIT SAUCE

CANADIAN CANNERS LIMITED

2 tablespoons butter	1 tablespoon lemon juice
2 tablespoons flour	$\frac{1}{2}$ teaspoon ground cloves
1 can (15-ounce) Aylmer Fruit Cocktail	

Melt butter and blend in flour in saucepan over low heat. Remove from heat and blend in Aylmer Fruit Cocktail (including sirup) slowly, stirring constantly. Cook until mixture boils, stirring constantly; then boil 1 minute, stirring continually. Remove from heat and add lemon juice and cloves. Serve hot. Makes 2 cups. Delightful with roast pork, spare ribs or baked ham.



MARY BLAKE
Home Economist

CARNATION 1-2-3 FUDGE SAUCE

CARNATION COMPANY LIMITED

1 large can undiluted Carnation Evaporated Milk	2 cups sugar
	3 squares (3 ounces) unsweetened chocolate*

Simply combine Carnation, sugar and chocolate in saucepan over medium-low heat. Allow to come to the boil, stirring occasionally. Then cook for 5 minutes, stirring constantly. Remove from heat, add teaspoon vanilla, and beat with rotary-type beater until smooth and thoroughly blended. Serve hot or cold. Gives a festive flavor to puddings and cake, as well as to ice cream. Keeps well in a covered jar, in refrigerator.

*For more chocolate flavor use 4 squares chocolate.

SAUCE ROBERT

NESTLÉ (CANADA) LTD.

2 tablespoons butter or drippings	3 tablespoons flour
1 onion, thinly sliced	2 cups milk
1 teaspoon paprika	2 Maggi Chicken Bouillon Cubes
$\frac{1}{2}$ teaspoon sage or savory	

1. Melt the butter or drippings in a saucepan. Add the onion and paprika, sage or savory, and stir over medium heat until lightly browned.
2. Sprinkle the flour over the fried onion, and stir until well blended. Add the milk and bouillon cubes, and stir together until smooth and creamy.
3. This delicious and tasty sauce can be used for vegetables, fish or meat.
4. To reheat leftovers, slice meat thinly or dice. Place in hot sauce. Cover and simmer over very low heat for 10 to 15 minutes.

CHOCOLATE SODA

NESTLÉ (CANADA) LTD.

In a tall glass, combine 3 tablespoons of Nestlé's Quik with a small amount of milk. Add 1 scoop of partly melted vanilla ice cream. Fill slowly with chilled sparkling water.

CHOCOLATE SIRUP

WILLIAM NEILSON LIMITED

$1\frac{1}{4}$ cups water	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ teaspoon vanilla
1 cup cocoa	

Rub the sugar and cocoa together. Add water. Stir thoroughly. Bring to boil while stirring frequently. Simmer 10 minutes. Add vanilla when cooling. Store in glass-covered jar in cool place. (This recipe makes 1 pint of sirup.) To serve cold or hot—1 tablespoon to each cup or glass of milk.

TUTTI FRUTTI PUNCH

GENERAL FOODS, LIMITED

2 packages Raspberry Kool-Aid	2 cups unsweetened grape juice
1 can concentrated frozen orange juice	4 cups cold water
2 cups canned unsweetened pineapple juice	$\frac{3}{4}$ cup sugar
	1 large bottle (30 ounces) ginger ale, chilled

Combine all ingredients except ginger ale. Chill. Just before serving, add ginger ale. Makes about 20 servings.

CREAMY CHOCOLATE FUDGE

FRY-CADBURY LTD.

Mix together:

4 tablespoons Fry's Cocoa	1 cup brown sugar, firmly packed
1 cup white sugar	$\frac{1}{2}$ teaspoon salt

Add:

1 cup table cream	1 tablespoon butter
1 tablespoon corn sirup (optional)	

Bring to boiling point while stirring and boil gently, until a few drops in cold water will form a soft ball (234 deg. F.) Remove from heat and add: $\frac{1}{2}$ teaspoon vanilla. Now comes the secret of a creamy smooth fudge. Place saucepan in cold water. Let stand 4 minutes without stirring. Remove from cold water and beat until mixture thickens and loses its glossy appearance (about 5 minutes). Spread in buttered pan.

CHOCOLATE "PHILLY" FUDGE

KRAFT FOODS LIMITED

1 (4-ounce) package Philadelphia Brand Cream Cheese	2 (1-ounce) squares unsweetened chocolate, melted
$2\frac{1}{2}$ cups sifted confectioners' sugar	$\frac{1}{4}$ teaspoon vanilla
	Dash of salt
	$\frac{1}{2}$ cup chopped pecans

Place the cream cheese in a bowl and cream it until soft and smooth. Slowly blend the sugar into it. Add the melted chocolate. Mix well. Add vanilla, salt and chopped pecans and mix until well blended. Press into a well-greased shallow pan. Place in the refrigerator until firm (about 15 minutes). Cut into squares. (For slightly softer fudge blend in 1 teaspoon of cream.)

BASIC MAPLE LEAF TENDERSWEET HAM GLAZES

CANADA PACKERS LIMITED

Cook Maple Leaf Tendersweet Hams as directed on the labels. Remove skin or casing and cut the fat in diamonds with a sharp knife. Coat lightly with corn sirup using a pastry brush. Apply a mixture of the following, putting it on with fork.

(1)	
1 cup fine dry bread crumbs	1 cup brown sugar
1 teaspoon dry mustard	vinegar to moisten

Place ham in hot oven 500 deg. F. for 15 minutes until golden brown. Baste ham with sugar sirup during the browning.

(2)	
1 cup brown sugar	1 tablespoon flour
1 teaspoon dry mustard	vinegar to moisten

Brown as above.

Build a reference library for your kitchen. See page 94.

HALLOWE'EN PARTY SUGGESTION

Spiced Canadian Apple Juice
Finger-sized Snacks
Pumpkin-Mincemeat Pie
Coffee or Cocoa
Assorted Nuts

No TRICK to this TREAT

Here's party planning made easy! Just open a few tins of canned foods and your Hallowe'en menu is practically ready. Salmon, lobster, tuna and meat-spreads to serve on chunky toast or biscuit morsels. Both pumpkin and mincemeat in one delicious pie. Apple juice, coffee, cocoa and nuts . . . all come in cans to let you spend less time in the kitchen and more with your friends. Why not clip this page right now, then make a date with your grocer before October 31st!

DOMINION FOUNDRIES & STEEL LIMITED, Hamilton, Canada
Pioneers in Canadian Tin Plate

PUMPKIN-MINCEMEAT PIE

1 nine-inch unbaked pastry shell
1 15-oz. can (or 1/2) 28-oz. can mincemeat
1 egg, slightly beaten
1/4 cup sugar
2 teaspoons flour
1/2 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon salt
1 cup canned pumpkin
1/2 cup undiluted evaporated milk
1/4 cup honey
1 teaspoon vanilla

Spread mincemeat in even layer in bottom of pastry shell. Combine remaining ingredients in order given. Carefully pour pumpkin filling over mincemeat. Bake in hot oven (450° F.) 15 minutes; reduce heat to moderate (350° F.) and bake about 35 or 40 minutes, or until filling in centre is just firm. Cool. When ready to serve, top with pastry pumpkin. Makes 1 nine-inch pie.

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Here's another
CANNED FOOD
recipe
your family
will enjoy . . .

GOLDEN PUFF PUDDING

10 Large peach halves, well-drained (28-ounce can)
1/2 cup juice from canned peaches
2 tablespoons lemon juice
3 tablespoons quick-cooking tapioca
1/2 cup sugar
1/2 cup sifted cake flour
6 tablespoons sugar
2 egg yolks, beaten until thick and lemon-coloured
2 egg whites
1/4 teaspoon salt
1/4 teaspoon cream of tartar

Add juice to peach halves and lemon juice, and bring to a boil. Combine tapioca, sugar and salt. Add gradually to fruit mixture and boil one minute, stirring carefully to keep peaches in shape. Pour into greased baking dish and keep hot. Sift flour once and measure. Add the six tablespoons of sugar to beaten egg yolks gradually, beating until light. Add salt to egg whites and beat until foamy. Add cream of tartar and beat until stiff enough to stand in peaks, but not dry. Fold egg yolk mixture into egg whites. Then fold in flour, a small amount at a time. Turn batter over fruit mixture and bake in a moderately slow oven (325 degrees) for 50 minutes, or until cake is baked.

PICKLES

CHEESE TOAST BOXES

THE BORDEN COMPANY, LIMITED

These can be made hours before and kept in the refrigerator until oven time.

6 slices bread, 1 1/2 inches thick
1/2-pound package Borden's Chateau Cheese
2 teaspoons grated onion
Few drops Worcestershire sauce
Soft butter
Paprika

Trim crusts from bread slices and cut into cubes (1 1/2 inches on each side). Cut around 1/4 inch from edge with sharp knife and remove centre (about size of large marble) to make shell. Mix crumbs removed from bread shell with cheese and seasonings, mash with fork until well blended. Fill shells with cheese mixture, pressing in well, spread top and sides of boxes with butter, then sprinkle with paprika. Bake in moderate oven at 350 deg. F. for 20 minutes, until shells are lightly browned. Serve hot.

GOLDEN MUSTARD PICKLES

RECKITT & COLMAN (CANADA) LIMITED

1 quart small silver onions
1 quart gherkins
1 medium-sized cauliflower
2 1/2 cups granulated sugar
1/2 cup flour
2 tablespoons turmeric
2 tablespoons celery seed
1/2 cup Dry Mustard
1 quart cider vinegar

Prepare vegetables: peel onions, cut gherkins and cauliflower. Put into a cold brine (1/2 cup of salt to 1 quart of water), add a pinch of alum and allow to stand overnight. Drain vegetables next morning and prepare a sauce of the other ingredients, first mixing the mustard to a thin paste with a little of the cold vinegar. Combine together and cook until thick, then add vegetables and cook slowly about 15 minutes. Bottle and seal. Yield: makes about 4 quarts.

RASPBERRY JAM

GENERAL FOODS, LIMITED

4 cups frozen red raspberries, thawed
5 cups (2 1/4 pounds) sugar
1/2 bottle Certo fruit pectin

Place thawed fruit in a very large saucepan. Add sugar and mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat; at once stir in Certo. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/8 inch hot paraffin. Yield: about 9 medium glasses (4 1/2 pounds jam).

PINEAPPLE PICKLES

HAWAIIAN PINEAPPLE CO., LTD.

Drain sirup from a No. 2 1/2 can of Dole Pineapple Chunks. To 3/4 cup of the sirup add 3/4 cup vinegar, 1 1/4 cups sugar, dash of salt, 6 or 8 cloves and a 4-inch stick cinnamon. Heat together 10 minutes; add drained pineapple; heat to boiling. Remove from heat and store in covered jar in refrigerator. Makes 1 quart.

(Advertisement)

SOUPS AND SNACKS

BEET BORSCH

GERBER-OGILVIE BABY FOODS LIMITED

1 can (4½ ounces) Gerber's Strained Beets	1 egg yolk or 2 tablespoons Gerber's Strained Yolks
1 teaspoon sugar	½ cup whole milk
¼ teaspoon salt	1 tablespoon lemon juice

Combine strained beets, sugar and salt. Beat egg yolks; combine with milk and add to the strained beets. Heat and simmer 5 minutes. Add lemon juice. Serve either hot or cold. Yield: 1 large or 2 small servings.

DOWN EAST STEW

GREEN GIANT OF CANADA LIMITED

1 pint oysters	2 cups milk
2 tablespoons butter	1 cup diced cooked celery
2 tablespoons flour	1 can (1½ cups) Niblets
1¼ teaspoons salt	Brand sweet corn
Few grains pepper	1 cup thin cream

Pick over oysters; cook in their liquid until edges curl; drain and measure ¼ cup juice; chop oysters. Melt butter; blend in flour; add salt and pepper. Add milk gradually. Cook over hot water, stirring constantly, until thickened. Add oysters and liquid, celery, corn and cream. Heat thoroughly, but do not boil. Serve with crackers. Serves 4 to 6.

BOVRIL ONION SOUP

BOVRIL (CANADA) LIMITED

1. Melt in a saucepan 2 tablespoons dripping, 2 tablespoons butter; add 4 large onions peeled and thinly sliced. Stir onions around to coat with fat. Cover saucepan and simmer over low heat 10 to 15 minutes or until onions are soft, but not fried.
2. Uncover, add 4 tablespoons Bovril. Stir together for a few minutes or until onions are thoroughly coated.
3. To Bovril mixture, add 4 cups of hot water, ½ teaspoon salt, ¼ teaspoon thyme, ¼ teaspoon pepper. Cover saucepan and simmer 20 minutes. To serve in the French manner, spread toast with butter and sprinkle with strong grated cheese. When ready to serve, pour soup into plate and top with cheese toast. Serves 4 or 5.

JELLIED SUMMER SOUP

THOMAS J. LIPTON, LIMITED

1 package Lipton's Noodle Soup	2 tablespoons chopped cucumber
3 cups boiling water	2 tablespoons chopped tomato
1 tablespoon gelatine softened in ¼ cup cold water	1 tablespoon minced green onion

Add Lipton's Noodle Soup to the boiling water and cook for 7 minutes. Drain off noodles. Skim fat from surface of soup (this is an easy trick if absorbent paper is used). Dissolve gelatine in hot broth. When cool add chopped vegetables. Chill in refrigerator until jellied. Beat with a fork and serve with a wedge of lemon or salted sour cream.

CLAM CHOWDER MANHATTAN STYLE

THOMAS J. LIPTON, LIMITED

Bring to a boil 3½ cups water. Add 1 package Lipton's Tomato Vegetable Soup. Add, if desired, a pinch of thyme. Cover and boil rapidly for 5 minutes. Add ¼ cup minced clams. ¼ cup clam broth. Cover and cook for 5 minutes. Serves 4 to 6.

SOUTHERN TUNA TREAT

CANADIAN CANNERS LIMITED

Sauté:	1 medium onion, chopped	¼ cup chopped celery
	2 tablespoons chopped green pepper	in 2 tablespoons butter, until golden brown
Add:	¼ teaspoon salt	1 (10-ounce) can Aylmer condensed Tomato Soup
	½ teaspoon chopped mint	Equal quantity of milk
	Dash of pepper	

Simmer for 15 minutes. Add 1 can flaked tuna meat. Continue heating for 10 minutes more. Pour into serving bowls, top with a spoonful of whipped cream. Sprinkle with nutmeg and serve with melba toast.

MARSHMALLOW ROUND-UPS

MCCORMICK'S LIMITED

¼ cup butter	5 cups Rice Krispies
½ pound McCormick's Fireside Marshmallows	1, 6-ounce package semi-sweet chocolate bits, melted

Easy: Cook butter and marshmallows over boiling water until sirupy. Stir often. Put Rice Krispies in greased large bowl. Stir in marshmallow mixture. Divide in halves. Shape each in roll 13¼ x 1½ inches. Wrap in waxed paper. Cool. Spread on chocolate. Makes over 100 slices.

CORN "QUICKIES"

GREEN GIANT OF CANADA LIMITED

1 can Niblets Brand sweet corn	Pepper
1 egg, slightly beaten	¾ teaspoon baking powder
4 teaspoons flour	1 teaspoon grated onion (optional)
¼ teaspoon salt	

Add beaten egg to corn. Sift flour, salt, pepper and baking powder together. Stir into corn and egg mixture. Season with onion, if desired. Drop from spoon in small mounds on hot greased griddle. Fry until brown. Turn and brown other side. Makes 10 to 12 two-inch "quickies."

PARTY CHEESIES

STANDARD BRANDS LIMITED

3 cups once-sifted pastry flour	1 egg, well beaten
or 2½ cups once-sifted all-purpose flour	1 teaspoon Worcestershire sauce
5½ teaspoons Magic Baking Powder	1 teaspoon prepared mustard
¼ teaspoon salt	½ cup tomato ketchup
¾ cup chilled shortening	2 tablespoons shredded onion
	¼ cup (about) milk
	49 ½-inch cubes Ingersoll processed cheese

Grease cookie sheets. Preheat oven to 400 deg. F. (hot). Mix and sift once, then sift into a bowl, the flour, Magic Baking Powder and salt. Cut in shortening finely. Combine well-beaten egg, Worcestershire sauce, prepared mustard, ketchup, onion and milk. Make a well in the flour mixture and add liquids; mix lightly with a fork, adding milk if necessary, to make a soft dough. Knead for 10 seconds on lightly floured baking board. Roll out into a 14-inch square and cut dough into 2-inch squares. Place a cube of cheese in the centre of each square of dough. Moisten edges of each square, draw corners together over cheese and seal edges. Arrange, well apart, on prepared cookie sheets. Bake in preheated oven about 12 minutes. Serve piping hot. Yield: 49 Party Cheesies.

MEAT AND CHEESE PASTRIES

MAPLE LEAF MILLING CO. LIMITED

Sift, then measure. 2¼ cups Cream of the West All-Purpose Flour
Cut into the flour and blend to a paste. ½ pound cream cheese
½ pound butter or margarine

Chill thoroughly. Roll as thin as paper. Cut into 5-inch squares. Spread with a generous amount of filling. Fold over into a triangle-shaped turnover, sealing edges well. Place on a greased baking sheet and bake in a preheated oven 400 deg. F. for 15 to 20 minutes, or until nicely browned.

For Hors d'Oeuvres or snacks cut pastry into 3-inch squares. Bake at 400 deg. F. for 12 to 15 minutes, or until nicely browned.

FILLING:

Boil until tender. 1 pound bacon ends (cooked ground ham can be substituted)

Drain, put bacon ends through a food chopper, together with

1 small onion
½ tin (1.5-ounce) green peas
Pepper
Salt
Ac'cent
2 drops Tabasco sauce

Mix to a smooth paste and use as a filling for Meat and Cheese Pastries.

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WHICH WAY MY HEART?

Continued from page 23

Company give us our bread and jam, sweetie-pie," Dana reminded her.

"Well," said Liz, "I have been with you darlings for two months and it seems like no time at all. It was heavenly."

Stopped at the Park crossing by a red light, Dana turned and looked at her. "We are going to miss you, Liz," he said. And he thought, For heaven's sake, why don't I keep quiet? I sound like a lovesick teen-ager. He was seized with a frightful apprehension that when he made that remark his voice had trembled.

Liz laid her hand over his. "It's been fun, Dana. I've had a marvelous time. And you are my idea of the perfect host. You let your guests alone. You let them be happy."

"No one is happy," chirped Julie. "That is just one of the truths I learned last summer in my psychology course. Professor Wetherill says it has been proved that no one is absolutely happy."

The green light permitted them to proceed. Dana headed up the gravel road toward Regan's. Once again he thought what a cock-eyed idea it was, spending these last precious moments in the noisy Golden Horseshoe. How much better to have stayed at home in their pleasant living room . . . had some drinks before the fire . . . had some conversation. It was impossible to talk at Regan's.

Liz's low, soft laughter brought him out of his dreaming. "Julie," she said, "you are wonderful. You and your Professor Wetherill. But don't try to tell me I am not happy. I am intensely happy, chickadee. If you like your home, your friends, your work . . ."

"Oh, I admit you're the happy type," Julie went on. "But that doesn't prove you are happy. Happiness is relative."

"Whatever that means," said Dana.

"And not to change the subject, Liz, but I am now going to tell you what a lovely guest you have been," Julie said. "You have put up with my tantrums and Dana's gloomy spells and the haphazard way we live, and been sweet about it. For Pete's sake, Dana, don't drive so fast!" she screeched. "You almost hit that truck."

"Missed it by five feet," said Dana cheerfully.

"Of all the rotten drivers, you are the world's worst," she sighed. "If you don't slow down, I'm going to get out and walk."

After that, no one said anything. It was so typical, Dana thought. Everything would be going along serenely, then, with one pistol-shot remark, Julie could shatter the picture. Usually, Liz came to the rescue, changed the subject, cleared the atmosphere. But tonight Liz, too, was quiet.

In a little while the road widened, and ahead of them danced the blue and purple lights of Regan's. Dana parked the car and they went inside. At the checkroom, the girls left their raincoats and went into the powder room to fix up.

Dana stood at the entrance to the dining room and rolled a cigarette. The orchestra was playing Let Me Go, Lover and the dance floor was crowded. He looked at his watch. Quarter of ten,

One more hour, he thought. One more hour with Liz. It was funny, now, to contemplate, but when Julie first talked to him about inviting Liz Elliott for a two weeks' visit, while she was convalescing from virus something-or-other, he had balked. He really had balked.

"The house is too small," he'd objected. "If it were just for a few days, okay . . . but two weeks! We'd be falling over each other. Why do you want her, anyway? What's the idea?"

"The idea is that I like her. She is my

best friend. And I roomed with her at school. And I haven't seen her for a long time. All very good reasons. And whether you like it or not, she's coming."

"Have you stopped to consider," he'd questioned, "what Miss Elliott is going to think, the first time she sees you heave a plate at my head?"

Julie thought this very comical. "Oh, Liz knows me. She would be surprised if I didn't heave something now and then."

"Does she heave things, too?" he'd wanted to know.

Julie shook her head. "Not Liz. Liz is placid."

"Well," he'd agreed, "if it is only two weeks, I guess I can stand it. But I certainly hope she won't expect me to bring home an eligible male each night for dinner."

"She isn't silly, Dana. You'll see. You are going to like her."

On her arrival, he and Julie had met her at the station. It was eight o'clock



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at night. Liz had already dined; but they had not. So, they came to this same Regan's, and Liz had coffee and Benedictine, while he and Julie had dinner. She told them about her studio apartment in Montreal and her fashion illustrating. She did free-lance work, she said, and had been pretty successful. In the ménage, there was an ebony maid-of-all-work named Narcissus. She practically ran everything, Liz included. There was a honey-colored cocker named Pocahontas.

As Liz talked on, he'd decided there was something fascinating about her voice. It was low-pitched, and sort of hung on the air, making everything she said seem extremely important.

"I like her," he told Julie that night when they were getting ready for bed. "Well, didn't I tell you?" said Julie. "Yes," he grinned. "For once, you were right."

The weeks had sped on, Liz convalesced beautifully, and still they begged her not to leave. Frequently, he would invite some of the young engineers from Schrader's and they would go dancing or ski or play bridge. A gay two months. But there was more to it than that, Dana reflected. Certainly, the most extraordinary feature about it was the effect of Liz's presence on Julie and himself. Not that Julie curbed her fits of temper, but Liz could make the tirades seem unimportant. With her marvelous sense of humor, Liz possessed the happy faculty of being able to keep things on a fairly even keel.

Like the night Julie threw the pack of cards in his face. They had asked Kendall Joyce, a neighbor, to come in for a game of bridge. Kendall's wife was away and he was always available for a fourth. They drew for partners and Kendall drew Julie. Everything was progressing nicely until Liz and he set their opponents three tricks, vulnerable, doubled and redoubled.

"Redoubled!" he had yipped with glee. "Vulnerable and redoubled!" This had sent Julie into a tizzy—and she threw the cards.

After she had flounced upstairs and Kendall had tactfully withdrawn, Liz put a patch of adhesive on his chin where the sharp edge of a card had cut.

"You're surprised, aren't you, Liz?" he said. "Since your arrival, Julie and I have been behaving pretty well. You must be astonished that Julie would do this."

"Heavens, no!" she laughed. "Once, at boarding school, she hit me with a washcloth. Not a formidable weapon, I admit, but it did something to my eye. I couldn't open it for a week."

"She did that and you went on liking her?"

Liz smiled her lovely, crooked smile. "Listen darling. She does this to you and you go on loving her. She's always been my favorite friend, because she is vivacious, interesting, never boring. So, I can take the heaved washcloth. And so can you. It is just one of those things, Dana."

He wanted to tell Liz, then and there, that she was so wrong. That, since he'd come home from the army, these scenes had been building up in him something dreadful to contemplate. He wanted to tell her how much she, Liz, had helped to alleviate the situation. How she seemed to act as a buffer between Julie's anger and his own resentment. That her lighthearted tolerance, her tranquility and her wisdom had been an immeasur-

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able comfort. He wanted to say: "We need you, Liz. Please stay, forever."

But, of course, he'd told her none of this. They quietly put away the card table, the score pads, the folding chairs.

"I think I'll have a nightcap," he'd said. "How about you, Liz?"

"I'll have sherry, please, Dana."

He poured the drinks and put a record on the phonograph. It was Scheherazade because Liz loved it. They listened to the rich, wildly colorful sounds. Then Liz said she guessed she'd go up to bed. As she said good night, she touched the tiny piece of adhesive adorning his chin. "I think you will live," she smiled.

He grinned. "I'm afraid so."

Now the girls were coming across the foyer to join Dana. The entertainment was about to go on and the head waiter gave them a ringside table. Dana ordered three old-fashioned and they sat back to listen to the warbling of a sleek blues singer.

Glancing around, Dana decided that Julie and Liz were the only good-looking women in the room. Liz looked nice, in her black suit, with the fresh, white blouse. Julie's dress was tan. Julie went in for tans and browns. She was dressed something like that the first time he saw her. It was at a service dance. He had gone there with a bunch of lads from his outfit. Looking 'em over, they'd called it. After one look at Julie, he had not been able to see anyone else. He went completely overboard for her. Apparently, some other guys felt the same way, for he was obliged to fight for every inch of floor space. But he refused to give up and, after a time, she began to appear interested.

From then on, they traveled fast. Leaves were short and time was fleeting. When he convinced Julie that it would be a swell idea to get married, he was sitting on top of the world. And now, four years had passed. In four years he had discovered that his beautiful bride, with the gentle, clinging ways, could, at a moment's notice, turn into a clawing, scratching hellcat...

Dana flicked his lighter and lighted Liz's cigarette. She smiled her thanks. It is dreadful, Liz, he thought, but I am in love with you. I've known it since Christmas Eve.

The blues singer was giving forth with Black Magic. She had on a white satin dress, trimmed with some kind of tinselly stuff. Dana took a sip of his drink and started thinking about Christmas Eve. Christmas Eve was really something to remember...

Julie had been irritable all day. She had received a letter from her aunt and uncle in Moncton. She had lived with them before she was married. Now, periodically, they wrote and suggested that Dana give up his job at Schrader's and come to work in the uncle's brokerage office. No matter how often he explained that he felt he had a good future with the Schrader Company, they continued to press their point. So, each time a letter came—the fireworks.

"If you have such a wonderful job," Julie had flared, "why don't they give you a promotion?" She put the letter in her apron pocket and went on beating eggs. They had asked a gang in for eggnog and were in the kitchen working on it. Liz was upstairs, placing wreaths in the windows. "Ten years from now," Julie went on, "you will still be personnel manager with the same salary."

"Have a heart, Julie," he'd begged. "It's Christmas. Let's not battle."

But, as the day wore on, Julie's mood had not softened. And at nine o'clock that evening—when she suggested that he go down to the village for a package of nutmeg to sprinkle on the eggnog, and he had said it was beginning to snow and why was it necessary to sprinkle nutmeg on the eggnog—she had gone into a fury.

"Are you or are you not going?" she demanded hotly.

"I'll go if you insist, Julie, but I think it is a goofy idea."

"Everything's goofy if it demands a little exertion," she snorted. "I've been working all day for this party. Liz has helped a lot. But what have you done? Nothing, except hang one puny string of lights on the tree. Now you're looking exhausted because I ask you to go to town on an errand. When the gang arrives, you will continue to do nothing." Angry red spots splashed her cheeks. "As usual, you will immediately be-

come one of the guests. The charming Mr. Lawrence."

He smiled. "It's good *someone* around here is charming. Even if it has to be Mr. Lawrence."

With that, Julie's hand reached for her slipper, one of the favorite missiles. But, at that instant, Liz came down the stairs. She was dressed in silver-grey and looked marvelous. On her shoulder nestled two white orchids, sent by one of her men friends in Montreal.

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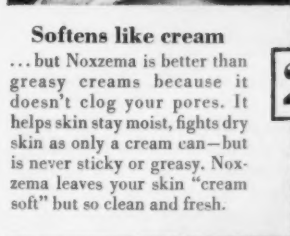
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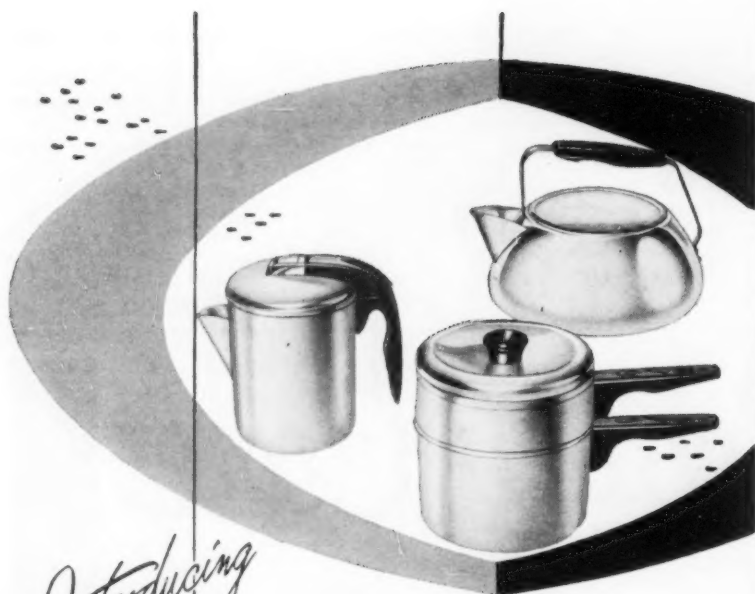
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quiet presence had a calming effect on Julie. "Gosh, Liz," she said, "you will be the belle of the ball. Why don't you ride down to the village with Dana? He's going after nutmeg. All the outdoor trees will be lighted. You'll enjoy it. While you're gone, I'll get a hot bath and dress."

So he and Liz had gone to the village. With the Christmas decorations and the soft whirl of snowflakes, the town was a veritable fairyland. They found a grocery store still open and bought the nutmeg. When they got back home, the snowflakes were coming down fast. They rested on the cedars like blobs of cotton. He stopped at the curb to let Liz out. But they sat there a moment, looking at the tiny, white house. In every window, there was a wreath and a lighted candle. On the white door, Liz had placed a gigantic wreath of evergreen, adorned with a splashy, red satin bow.

"I like your handiwork, Liz," he'd said.

She smiled. "Yes, it does look nice, doesn't it?"

"In fact," he said evenly, "I like everything about you. It's a lucky break for Julie and me, having you with us for Christmas."

"It's a lucky break for me being here," she said.

Then, he'd reached over and taken her hand. "Merry Christmas, Liz..." he said softly. He was seized with a wild urge to tell her how much she meant to him, to tell her that since she'd come to visit them, he'd been happier than he'd been in a long time. But he knew he would never tell her.

What she did next came as a surprise. He was totally unprepared. She leaned over and kissed him. Just a swift brush of the lips, a faint breath of perfume. "Merry Christmas, Dana dear. Stay sweet, the way you are. Always. Will you?"

"I'll do my best," he said, smiling feebly.

"That's good enough," she said.

She got out and went into the house. A few minutes later when he came in, he found that some of the guests had arrived. Julie had completely recovered from her bad mood and was looking very lovely in brown velvet. Everything was gay and festive—but, for a while, he remained quiet. He was a little frightened. Frightened because he was so in love with Liz Elliott.

During the party, Van Schrader, the son of the boss, had given Liz a big rush. He had made too many Christmas calls that evening and was slightly obnoxious. When Dana mentioned this to Julie, she'd laughed. "Oh, Liz can handle him," she said. "In Montreal there are three men fighting over her."

"How do you know that?" he'd demanded hotly.

"Because," she said airily, "I have friends. I hear things. I know all that's going on."

Right after that, he'd danced with Liz. "Which of those characters in Montreal are you planning to marry?"

She looked surprised. "I am not planning on marrying any of them." Then, the lovely smile deepened. "I'm going to wait until I find someone as sweet as you, darling."

He'd grinned. "Well, see that you do."

Yes... the Christmas party was all



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right. One for the book. Around two in the morning, they all sat on the floor, with no lights except the bulbs on the tree, and sang carols. Liz sang a French carol she'd learned when she was at school in Paris. *Il est né, le divin Enfant* . . . "He is born, the holy Child." Listening, he knew this was how he would remember her. Sitting under the Christmas tree, hands clasped in her lap, her low, sweet voice drifting across the room . . . *Il est né, le divin Enfant*. And now, it was the end of January. And they were sitting in Regan's, waiting for train time. The blues singer had been followed by a comedian. He had checkered pants and a red vest.

Dana looked at his watch. "Time to go, gals," he said.

He settled the check and got their coats. It had stopped raining and the air smelled fresh and sweet. It was only a short distance to the station. Soon they were standing on the cinder path by the tracks and the Montreal train was easing in.

"Good-by, my darlings!" Liz said. "Thanks for everything."

She and Julie hugged and kissed. Then, Liz turned to Dana. He put his arms around her and kissed her. He kissed her the way he wanted to. Tenderly. Reverently. This is farewell, Liz, he thought.

"Good-by!" Liz called back. "I'll be thinking of you."

"Good-by!" they echoed.

The porter swung her bags aboard and she disappeared into the sleeper. The train moved on.

During the homeward ride, Julie and Dana were quiet for a while. Then Julie said, "She's grand, isn't she?"

"Yes," Dana said.

"Do you know what I was just thinking? I don't see how you or Van Schrader or any of the men who met Liz could resist falling in love with her." She waited, but when Dana made no reply, she went on. "How do I know that you are not in love with her? You certainly wouldn't tell me about it, would you?"

"Hardly," he said.

Conversation languished and soon they were on Crescent Drive, approaching the house. Usually this little house gave Dana a stab of pride each time he saw it. The first thing of importance he'd ever owned. But, tonight, he hated to go inside.

He stopped at the front walk to let Julie out. She stood on the curb, her white-gloved hand holding the door.

"You're acting funny, Dana. What is it?"

He shrugged. "Tired, I guess."

From far-off, a train whistle sounded its mournful note.

"Aren't you going in?" he said quietly.

Julie slammed the car door. Her high heels clicked sharply as she went up the flagged terrace.

Dana put the car away, and came into the house. He could hear Julie moving around upstairs. He walked over to the radio, considered turning on the news; then, changed his mind. He rifled the pages of a magazine. Between two leaves was a wisp of black lace. A handkerchief belonging to Liz. A soft, black square. He held it in his hands. There was a faint breath of perfume. Liz was probably asleep by now, dreaming of the interesting life ahead of her. She would, eventually, marry one of

those men she played around with. He hoped she would be happy.

Upstairs, there was a sound of drawers being pulled out and a lot of opening and closing of doors. Dana went up to the bedroom. On the bed Julie had two suitcases and clothes were folded over the chair backs.

"What are you doing?" he asked.

Her cheeks flushed. "I . . ." she hesitated. "I think I'll go up home for a while. I haven't seen Aunt and Uncle for several months."

He eyed her curiously. "Isn't it rather late at night to start packing?"

"Not if I'm taking the morning train."

She was busy tucking tissue paper between the folds of a beige print dress. Her face was turned away from Dana, so he was unable to see her expression. He walked over and turned her face toward him.

"What is it all about?" he asked.

She stared at him, her eyes cold. "If you think that I am going to stay in this

house, cooking your meals, working for you, while you are mooning over Liz, you are mistaken." Her voice trembled with fury and she clinched her hands together. "It's bad enough having to live in a dumb place like Wellsport, missing all the higher things in life, absolutely nothing to look forward to . . . nothing at all . . ." Her voice was rising and he knew she would soon be screeching.

"Take it easy, Julie," he said.

"Well, I'm leaving!" she stormed.



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"And nothing you can say will stop me." She picked up a toilet kit and flung it into a suitcase.

Dana took off his coat and placed it on a hanger. "What makes you think I am in love with Liz?"

"I happened to be looking when you kissed her good-by. I saw your face. That's when I knew. Dear knows what's been going on all these weeks."

He undid his tie and drew it from under his collar. "That is where you're wrong, Julie. Nothing's been going on.

Liz doesn't care anything about me."

She smiled thinly. "I believe you. Liz likes successful men. They're the only kind she knows."

Dana pulled off his shirt. "Well, it's after twelve and I've got to go to work in the morning. Would you mind getting this paraphernalia off the bed?"

While he was brushing his teeth he could hear Julie gathering up the clothes and transferring them to the guest room. As he came out of the bathroom she called, "If you ever want me back, you

will crawl to me on your hands and knees. Understand?"

"You make it very clear," he said.

When he awakened at seven-thirty, Julie was gone. She had taken the earliest train. In the kitchen on the table was a half-filled cup of coffee. On the saucer, a half-smoked cigarette. There was no note. Nothing.

Dana's footsteps echoed in the empty house when he came home that night. He washed up his breakfast dishes, put them away. He took a

shower, changed into another suit and went down to the Wellsport Inn for dinner. He ordered the blue-plate. Calves' liver, French-fried potatoes, broccoli. He ate sparingly. Somehow, he did not feel hungry.

"Mrs. Lawrence away?" asked Janie, the waitress.

Dana nodded. "Gone home for a visit."

"Good for her!" Janie said. "Wellsport is dreary this time of year."

After dinner Dana stood beside the car, trying to decide whether to take in a movie. The fellows at the office were talking about that new one at the Palace. But he didn't feel in the mood and headed the car toward home.

In the living room he turned on the lamps. Sitting in an armchair, he let his legs dangle over the side. It seemed funny, being all alone. But it was kind of nice. What he ought to do was get in some reading. The shelf was full of new books he hadn't read. But he wasn't in a reading mood.

He lit a cigarette and leaned his head against the chairback. He imagined he could still smell Liz's perfume . . . that faint, elusive scent of jasmine seemed to hang on the air. Now, he thought, I am being a sap. He had better stop acting like a love-struck college boy and be his age. But he couldn't help himself. If he could just talk to Liz. If she lived here in Wellsport and he could talk to her. She was so wise and serene. She had a way of seeing things straight, of calming you down.

In the hall, the grandfather clock chimed nine.

And then he had a fantastic idea. Why not call Liz on the telephone? There was nothing difficult about it. The telephone was on the hall table. All he had to do was lift the receiver.

Before he realized it, he was speaking to the operator . . . giving her Liz's Montreal address. This is crazy, he kept telling himself. In a moment or two, a strange voice said, "Miss Elliott's apartment. Who is speaking, please?"

"This is Dana Lawrence calling from Wellsport. Is Miss Elliott at home?"

"No, Mr. Lawrence. Miss Liz has gone to the movies. This is her maid, Narcissus. She is going to be sorry she missed your call. She had such a nice time with you and Mrs. Lawrence."

"Well, tell her the call was not important. I'll ring her again later on in the week. Thank you, Narcissus."

It was just as well, Dana thought. If Liz had been at home, he wouldn't have known what to say. He would have been tongue-tied.

In the kitchen he prepared the percolator for breakfast. He measured the coffee and the water and had it ready to plug in while he was shaving. All the while he kept wishing he had not given Narcissus his name. It was such a fool thing to do.

In the quiet house he went around checking doors and windows, seeing if everything was locked. One by one, he turned out the lamps. There isn't even a cat to put out, he thought.

He carried the evening paper upstairs with him and turned on the bedroom radio. Someone was singing Summer-time from Porgy and Bess. It was one of his favorites, so he held on to the station. Just something else to remind him of Liz. For Liz loved all the Porgy and Bess music. But he was going to



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stop thinking about Liz. She was probably out of the movies by now, sitting in a night club with one of the successful men Julie mentioned.

After glancing at the headlines in the paper, he decided he ought to gather up some things for the cleaner. He was in the closet, looking over his suits, when the telephone rang. Probably Sawyer, he thought. Sawyer was one of the plant foremen. He often called around this time if some little thing had gone wrong on his shift.

It was not Sawyer.

"Dana . . ." Liz said. "What is wrong?" Her sweet, haunting voice sounded like celestial music.

"Liz . . ." he said feebly. "I just wanted to talk to you."

There was a silence. Then, "Where is Julie?" she asked.

"Julie's gone home. She left this morning. Early."

"Was there a . . . battle, Dana?"

"Sort of. I don't think she is coming back. Ever." He hesitated. "I guess it was bound to happen sometime. Liz . . . she accused me of being in love with you. Said she realized it when I kissed you good-by at the station."

Another silence. Then, "I don't know just what to say, Dana."

He knew he shouldn't be telling her, but he couldn't seem to help it. "Julie was right, Liz. It is true. I am in love with you."

"Dana . . ." she said softly. "In this entire world, you are one of my favorite persons. You are so gentle, so very sweet. Do you remember Christmas Eve? . . . In the car? I asked you to stay, always, as sweet as you are . . . and you promised to do your best.

Don't disappoint me, Dana dear."

His heart was gently thudding. "What do you want me to do about it?" he said. "I'll do whatever you say, Liz."

"I'll tell you what I want you to do. I want you to call up Julie. Tell her you miss her. Ask her to come back soon. She loves you very much, Dana. And you know it. She has a bad fault, but it is her only one. She is probably eating her heart out, down there in Moncton. Call her, will you? Please?"

"Yes, Liz. I'll call her."

"Tonight?"

"Tonight."

"Thank you, Dana. Thank you for not disappointing me. You and Julie come to Montreal soon, will you? We'll have a binge."

"We'll do that, Liz."

"By, now!"

"Good-by, Liz."

He replaced the receiver and stood looking at it. Just a few seconds ago, that lovely, lingering voice that could twist his heartstrings was coming over the wire. Now, there was silence. This was farewell, indeed. But now, strangely, he found himself enveloped in a warm sense of well-being. Liz was right. Liz was *always* right. And he was proud to have her for a friend. There never could be anything more than that. He knew it only too well. But, just as always, talking to her had set him right. He would try to live up to her expectations of him. Stay as sweet as you are, she'd said. He smiled, reminiscently.

Then, after lighting a cigarette, he lifted the receiver.

"Long-distance, please," he said. "I am calling Moncton." +



Why your child needs your help when pimples strike

by MARCELLA HOLMES
NOTED BEAUTY AUTHORITY

(former beauty editor of "Glamour" magazine)

Of all the mail that reaches a beauty editor's desk, there is none so urgent as letters from adolescent girls with pimples. That's why I want to alert mothers to the double dangers of this problem. Specialists warn that pimples undermine poise and self-confidence, can cause permanent damage to a child's personality. And everyone knows that acne-type pimples, if neglected, can leave permanent scars on the skin.

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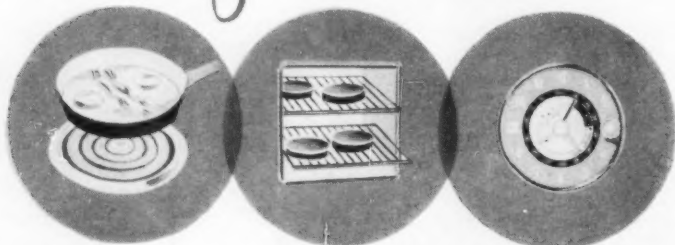
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OUT OF THEIR DREAMS ... THESE HOUSES

Continued from page 19

Jack Kinsella is a sports writer for the Ottawa Citizen. The first thing he and his wife Kay did after they moved into their new home was to adopt a lively ten-month-old boy, something it would have been hard to do in their previous apartment home.

George Wicks is an Englishman with a fondness for idealistic causes. He was with UNRA and the International Refugee Organization after the war, coming to Canada for the latter association. At present he works with the Canadian Catholic Conference in its social action department. His wife Nora was a Catholic although he was not, but now he counts as one of his greatest gains from his three years' work and study on the project his conversion to the Catholic Church. They have three children of whom the eldest, Patricia, is in training for a nurse.

Pat Graham, a civil servant, who served in the Canadian merchant marine during the war, had not yet married his wife Patricia when he joined the co-operative. Ossie Miles is a fireman for the CNR and his wife Margaret attended most of the study group lectures in his place and retailed the decisions back to him in his off-shift hours. They have two children. Lucien Beriault, who works in the state department, and his wife Rita joined when they were expecting their first child.

"The first principle of co-operation," one of the members told me, "is that all men are brothers and if you haven't enough love for your fellow men to regard them as such, then you will have a hard time succeeding in co-operative home-building."

The co-op actually began back in the spring of 1951, when a small group of people came together at the institute to study the family. Their study quickly ran into the first roadblock—inadequate housing.

"Young couples in a two-by-four apartment at a hundred dollars a month are not anxious to start a family," George Wicks, who was made chairman of the research committee, pointed out. "Lack of privacy, of outdoor recreational space, nagging inconveniences—all these things prey on our nerves and it's little wonder that we have broken homes, bad health, youthful delinquents. So then we began to investigate housing and came to the conclusion that the only hope for people like us was co-operative home-building."

The original research committee worked for a year to gather information about it and the result was the first published Guide to Co-operative Housing, a guide which now is the handbook for all co-ops and the one that Central Mortgage and Housing wants all groups to study before it will advance money for co-operative building.

"With this as a basis of action, some forty interested families began an extensive study course that was to last a full year, before a shovelful of earth was turned," George Wicks said.

They really had only two things in common—a basic moral belief and an interest in getting a home for themselves. Their incomes ranged from

\$2,400 to \$5,000 a year with the average hitting somewhere around \$3,600. There were Catholics and Protestants, English and French-speaking, white-collar and industrial workers. As was natural in Ottawa, about half of them were civil servants.

"Perhaps if we had known just how much concentrated study and hard labor lay ahead of us, fewer of us would have gone through with it," Kay Kinsella thinks.

"None of us realized that we weren't going to see our husbands before midnight for a whole year, except for church on Sundays," Nora Wicks adds. "None of the men realized they would be eating sandwiches out of their lunch pails for two meals a day."

"Without our wives' backing, we couldn't have done it," Jack Kinsella declares. "If anybody's wife had started nagging and whining and complaining, it would have been the last brick too many."

"We didn't feel sorry for ourselves," Kay explains quickly, "because we were so busy feeling sorry for our husbands. The poor things worked like dogs. Why Jack and I never even had a hammer in the apartment before we started."

"I kept busy sewing curtains and bedspreads and things while George was working," Nora continues. "It was our job to keep up our husbands' morale, too, as best we could during that long second year."

There was a strong religious feeling about this particular co-operative and the men got in the habit of opening each evening of hard work with the Lord's Prayer. This did not always prevent strong language when they banged their unprofessional thumbs with their unaccustomed hammers and Pat Graham remembers that at one point Father Marrocco, who had dropped by to help, had to read them an impromptu sermon on the use of bad language.

There are obvious advantages to co-operative building, the buying of supplies in bulk, the pooling of money, brains, energies and skills. If you earn \$3,000 a year or less—with the odds against saving enough money for a down payment on a commercially built house are very high indeed.

But co-operation is not easy, it has to be learned, slowly, patiently and through practice. In a co-operative there is no place for weight-throwers, for bluffers,

Give...



lazy workers or for the man who wants to make a quick buck.

And, as Jack Kinsella puts it, "It's fine to be idealistic but you also have to come to grips with reality pretty quick."

So when the group split up into individual study units—one to study and find the site, another to study and find the finances, the third to go into the legalities, the fourth to choose plans and so on, each member had a job he couldn't slack on. Everyone had to be on time for the weekly meetings, had to report to the general monthly meeting, had to pull his share in finance and work. "Our sweat share," the members took to calling it. Families that couldn't stay the course dropped out during the year. But when the group was ready to begin actual construction, in June 1953, when each family had saved up \$675 clear to purchase the land free of debt, there were thirty-four couples who had pledged themselves to the co-operative idea and who weren't going to be stopped by highwater or the most uncomfortable type of heat.

The men put in regular hours, every night after work, every Saturday, every holiday, in rain and snow, on stifling hot summer days and in zero winter weather. And if it taxed their strength and ingenuity to the full, it was equally hard on their wives, who had to sit at home and wait.

1,500 Hours Apiece

Women and children were kept strictly off the job except for the odd Sunday afternoon, when they were allowed out to see what their men had accomplished during the week.

Patricia Graham, who married her husband just before the first cellar was dug, described it like this: "Believe me, it didn't seem like being married at all. We lived with my parents and I just barely saw Pat. But when we moved into our own home a year later, it was worth it."

Altogether the men figure that each one of them put in 1,500 hours of volunteer labor in that one year. They didn't attempt to build the houses, however, without professional supervision. That's one thing they learned through their study. They hired a professional building supervisor and a crew of professional carpenters from time to time to direct and teach them. They had professional workers put in the plumbing. But the "donkey-work" they did is largely responsible for that five-thousand-dollar slice off the cost of their homes. There isn't a finished house now that is worth less than \$13,500 as it stands—some a great deal more—and they cost the co-operative owners from \$7,200 to \$9,000.

The Kinsellas' bungalow, for example, the most expensive plan chosen, cost \$9,000 and they saw their identical bungalow, on a fifty-foot lot in Ottawa, advertised for \$25,000.

Five house plans, from the hundreds which Central Mortgage and Housing makes available, were selected. Most are a story and half, in brick or featheredge and allow for variation in individual taste. The Marrick Co-operative next door to them, which twenty-two veterans formed later, decided on one style for all twenty-two houses to further cut costs.

But even deciding on the five house plans called for self-sacrifice and compromise. Nora Wicks, who had moved

fourteen times in her married life, was sure that if there was anything at all she wanted in a home of her own was a big kitchen and a fireplace. She has neither—because almost every family had to give up something to keep the plans to five different styles.

"But my little kitchen is as convenient as it possibly could be," she says today, "and I've got a sewing room that I never expected to have and didn't realize how much I would enjoy."

"Many a time I didn't agree personally with the policy I voted for," Pat Graham remembers. "But I knew if we didn't get together someplace, the housing co-op would go up in smoke."

"There's an intrinsic value in this thing for itself, learning to co-operate and get along with people, even if you never build so much as a doghouse," George Wicks adds.

"I've seen men who were tongue-tied in a group of their friends become so interested and so articulate that they can address fifty or more strangers at the introductory courses here at the college," says Rev. L. K. Poupore, who is director of the Institute of Social Action. The interest in St. Patrick's co-operative course is so great that for nine months of the year, they run an introductory meeting every Wednesday night. Couples interested enough in the co-operative idea form continuing groups and study the full program.

"By the time you've been through the course, you have a practical knowledge of what government means, from municipal councils on up," according to George Wicks and Jack Kinsella. Jack is already spearheading a group for municipal action in his community, which plans to run candidates this year.

No family knew which half-acre site would be theirs, although they had picked their home style. They drew lots within each group of styles when the homes were finished. And, peculiarly enough, every family you speak to claims that the site they drew just happened to be the one they had set their hearts on. If some families were disappointed, you don't hear about it.

"I have been greatly impressed by my contact with these people and the quality of their organization," says Gordon Murchison, one of the directors of Central Mortgage and Housing Corporation. "No one can help but be impressed by their spirit of mutual self-help, mutual trust and confidence."

He feels that without the impetus of this original group, co-operative housing would never have made a start in Ontario. And certainly the Marrocco project has changed CMHC's viewpoint on co-operatives, too.

"Most of the money lent for homes today goes to the top twenty percent income group and this is too small and too narrow a segment of our population," he told me. "The co-operative ideal of self-help and self-sacrifice opens the way for more people to get their own homes. Today, CMHC underwrites loans to co-ops just as to any other building company."

The Marrocco group was able to get CMHC assistance for the \$268,000 worth of mortgage funds they needed, when they had paid for \$24,000 worth of serviced land out of their own pockets and had negotiated a \$25,000 building fund on a short-term loan from a bank.



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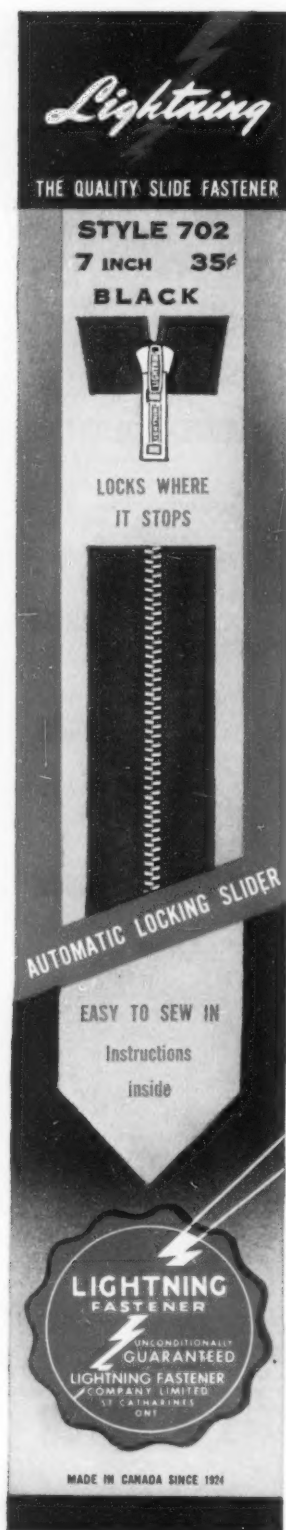
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Mr. Murchison smiled when he noted that "We now find banks and mortgage companies are quite interested in picking up these mortgages on a completed basis." And even before the Belleville Co-operative started excavation this spring, members found mortgage and lending men coming to them and offering loans.

Because the Marrocco Co-op was a success, CMHC has been able to formulate a set of rules, which, if new co-ops qualify, means CMHC approval and practically guarantees success of the project. These rules apply all across the country.

3,000 Homes So Far

First CMHC insists that the group must have had sufficient time to study the co-operative principles and to research their own building plans. This study period must be certified by the Co-operative Union of Canada. Then the group must have interim financing, through short-term loans or credit with building suppliers to a total of fifteen percent of total construction cost. The land must be free of mortgage. The co-op must have a qualified building superintendent on the job, a qualified accountant, and the manager of the building co-op on the site. And they must have the financial ability to cope with the payment of mortgage, interest and taxes—about twenty-three percent of their individual yearly income.

The majority of families who have learned the co-operative idea are not resting on their laurels. Interest has been so great that in January of this year they formed the Co-operative Homebuilders' Federation of Ontario. There are seventeen members in Ontario, some of whom have already completed their homes, scattered from Lindsay, Peterborough and Kingston to Kitchener, Oshawa, Windsor, Renfrew and Sudbury.

And interest is spreading across Canada, not only in Quebec and Nova Scotia, where successful co-ops have built more than 3,000 homes, but from coast to coast. In Saskatoon this spring, provincial representatives to the Canadian Co-operative Congress set up a correspondence committee to foster the idea in other provinces and by 1956 they hope to establish a formal national committee on co-operative housing.

The first manager of the Ontario Federation, which is now so energetically blazing a trail across the country, is Jim Moorman. He, naturally, is a Marrocco Co-op graduate, one of the thirty-four original families who made the grade. ✚

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**THIS STRANGER,
MY MOTHER**

Continued from page 25

smell as the moisture gathered on her upper lip and in the crevice of her chin and on the broad sweep of her forehead. I remember a geranium, a bright red geranium, earthed in a glass jar on the ledge over the sink. There were many such geraniums blooming around the fence and around the woodshed, but she had snapped off a piece and had planted it in this jar and placed it at eye level. Watered and tended, it bloomed, a scarlet little thing in a plain brown kitchen.

Without looking up she said, "Pans ready . . . clean cloth for the dough . . . set a place for Ben . . . (he was the hired man) . . . veg'tables done . . . ?" And I answered yes, yes, yes, as the questions appeared on the horizon of her tongue.

She was a quiet woman, my mother, stingy with speech (unless necessary), holding tight to her emotions (unless necessary), could work circles around a mule and sometimes (when necessary) used mule language.

Once I asked if my father had loved her a lot when he married her and her eyes (I called them root-beer eyes) got all quiet, looking into herself. "Love me . . . ? I guess maybe he needed me," she said.

I guess he did because she helped with the milking, fed the chickens, slopped the hogs, candled the eggs, smoked the hams, pitched hay—any number of things. Even at night when she should have been in bed (she got up at four) you could hear her pad down to the kitchen and soon (if you listened) you could hear the pages of her book turning and her whispering, "A noun is the name of a person, place, or thing." And then explaining it to herself. "Joe is a noun." (He was my father.) "Laurie is a noun." (That was me.) "Table is a noun. Chair, bench, clock, stove, book . . ." And you knew her eyes were traveling the kitchen cataloguing the nouns.

She'd started studying like that after I went to school and she said to my teacher, "I want Laurie to learn real quick." And my teacher said (I remember she spun a pair of thin gold spectacles out from a fine yellow chain and pinched them on her nose), "How quickly Laurie learns is not so important as how well." And my mother stammered, "That's what I meant . . ."

But although she stumbled through my textbooks (finally giving them up altogether) she never hesitated when she explained something she did understand. "A cow," she'd say, "carries her calf and then drops it. But a woman carries her baby and then it's born." Then she'd explain.

My father didn't think she should speak so plainly to me (I was nine) but she said, "She's got eyes, ain't she? Better she knows then she won't be makin' whispers with other kids."

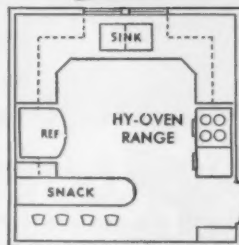
She always dropped her "ings" and said "ain't" and sometimes she used double negatives, but I never noticed.

I noticed other things though . . . that small white jar of cold cream and a half-used box of rice powder in the clothes closet . . . the collection of articles written by Mme. Line Cavalieri (a noted beauty of that day) who advised women

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not to sit too much, not to read by lamplight... at least two baths a day, and never, never to immerse the hands in hot water.

Well, Mama was lucky if she sat down only at night; mending was done by the flame of a coal-oil lamp; baths were a Saturday-night affair in a tin tub with the water pumped from the sink and heated over the stove. And her hands were always in water, hot or cold.

Certainly she wasn't pretty now with her dark hair clinging damply to her neck, with her wide face streaked with weariness. Even when my father came in and the color mounted in her cheeks and her eyes glowed, she still wasn't pretty.

It really didn't matter because he didn't see her anyway. He just said, "Well..." In a way my father was as quiet as she was, but by that I don't mean they didn't talk. It was only after a day's work they had no energy left for idle conversation.

Ben clumped in and gave himself a lick and a promise under the pump and what didn't come off then came off later on the roller towel. He settled his gimpy leg under the table and my father eased his long length into a chair, reaching for the local paper at the same time. He gave Ben half. (The paper was mailed twice weekly and the news was always late.)

Mama ladled the soup into bowls while I lifted the chicken and dumplings. While she cut off great slabs of oven-fresh bread I stacked a platter full of corn and filled the blue pitcher with creamy thick milk.

Suddenly my father swore under his breath and the paper rattled in his hands.

Mama said, "What's the matter?" and came and peered over his shoulder. And then her breath slid out with a rush and her face got all mottled. She went back to the stove and got very busy.

Ben leaned over to take a look and he made a sucking sound through his brown teeth. "Hmmm... the Palace, no less! Daisy sure gets around. Four—five years, ain't it, Joe?"

"Nine," my father said and folded the paper.

"Nine! That many! Can't believe it... nine..."

My father glanced at Mama and Ben grew still. But then his excitement bubbled out of him like water out of a pump. "Gosh, she was a pretty kid. Full of fun—remember, Joe? And the way she could make you forget—"

"Ain't good to forget," Mama said flatly. "Ain't good to remember neither... sometimes..." looking at my father. "I'm not remembering," he snapped, which wasn't like him at all.

She gave him a level glance. "You want to say grace this time, Joe?" He didn't answer.

She sat down at the table, folded her hands and bowed her head. Just then the wall telephone rang.

We listened to see whether it was for us or for one of the miles-away neighbors. Then I got up, lifted the handle, standing on tiptoe to reach the gooseneck speaker. "It's from San Francisco," I said and held on.

"Maybe it's Isobel," my father said.

But Aunt Isobel never phoned unless she was coming to visit and she'd never come in the middle of the summer heat.

There was a rattling noise in my ear, then central said, "Go ahead, please."

And another voice, a voice all laughter and high adventure said, "Julia...?"

I said no, it was Laurie and the voice said, "Laurie?" And then again, full of wonder, "Laurie?" And then the voice said, "This is your mother..."

I said she must have the wrong number and hung up.

My father looked at me. "Say who it was?"

I sat down at the table. "It was a lady. And she said she was my mother."

Three pairs of eyes leaped and connected, then Mama bowed her head again. "Oh Lord, we thank you for what we're gonna get." And her voice shook like leaves in a sudden wind.

Later, when I was studying my fractions in the kitchen, they sat out on the porch, talking. Growing thick over the roof and clambering down over the porch-rail, the wisteria bloomed in a lovely purple spume. Sometimes when the chores were done they sat under this wisteria, he smoking his pipe, she (if the light was good) mending socks or such. Usually they talked about the farm, how the chickens were laying, which cow was going dry. Whether it was time to butcher the hogs. Things like that.

Tonight, though, she remembered when the wheat caught fire, how it had almost reached the barn and the house.

"Almost lost everything," she said, "remember..."

He didn't answer. Usually he did.

Then she spoke about the woodshed and how pretty it looked in the shadow of the moon.

He didn't answer.

"Listen to the crickets," she said, but there was only silence. The air was still, very still, as it sometimes is after a hot day.

I didn't have to listen very hard.

"Do you—want to talk about it, Joe?"

"No."

The sound of her chair rocking. And rocking. And then: "All these years, Joe... nine... you been eatin' your heart out—"

"I don't want to talk about it!" And the sound of a slap as though he'd pounded his fist into his open palm.

"You tried not to show it... but I knew."

"You're crazy. Nothing to know."

"Yeh. A woman knows things like that. She knows when a man kisses her. But mostly she knows by the things he don't do... don't say. I ain't never fooled myself, Joe."

"Julia—I—I didn't know."



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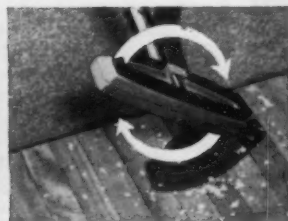


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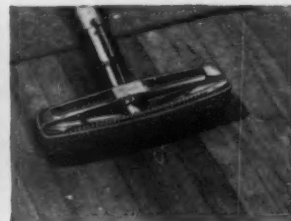
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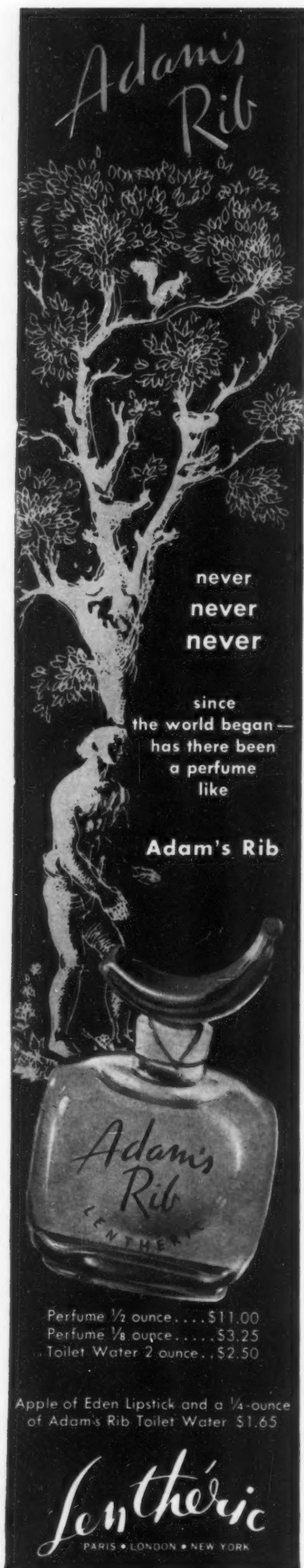
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"Oh, that's all right. You never said you loved me . . . only that you needed me . . . it was enough. Joe . . . will she hate me?"

"Who—Daisy?"

"Laurie."

"Laurie! Why should she hate you? You've done a good job—"

"A job, Joe?"

"—and I appreciate it. Not everyone would take another woman's child—she's got to be told, Julia. Should have told her years ago . . . tell her tonight . . . when you hear her prayers."

"Me, Joe—?"

"And then let's forget it."

"How can we forget," she cried, "when you keep rememberin'?"

"Look, let me forget in my own way, will you?"

A long silence followed then broken only by the song of the crickets. Then: "I called Daisy back . . . at the Palace . . ."

"For Pete's sake! Couldn't you let well enough alone?"

"I had to," she said simply. "Joe . . . she wants to see Laurie."

He must have emptied his pipe for it went tap, tap, tap against the wooden porch. And then he blew out a great sigh. "I guess she's got a right—I mean Laurie's got a right—I mean—"

"I know what you mean," she said. A little later: "You want Daisy to come here?"

"No! You take Laurie . . . take her tomorrow. I'll drive you into Sausalito and wait for you there."

Mama's voice was small and far away. "Oh, Joe, how's it gonna end—with you and me, I mean?"

"What're you talking about? Daisy wants to see her child. Is that so strange?"

"Strange it took nine years to remember she had a child. She ain't wantin' to see just Laurie."

"You're only guessing. You don't know what Daisy wants."

"Daisy knows," she said.

For a long time after he went to bed, she just sat. Not rocking or doing anything. Just sitting.

Later she came into my room, stepping softly on the bare pine floor, shading the candle with her hand. She squeezed the candle in a saucer on the dresser, came over and sat down on the edge of my bed. Her eyes were dry, but her face was puffy. She never cried unless she had something to cry about and then she cried and got done with it. That's the way it was now. She'd cried her tears and got done with it. She told me about my mother. She didn't condemn or excuse her, only tried to explain what she did. My mother, she said, needed laughter and song and beauty and the loneliness of a farm was not for her. She was born to be loved and love had trapped her long enough to give birth to a child.

"You was that child," she said. "I was cook and after . . . after a while . . . your father married me. He needed someone to look after you and . . . and . . ." her hands curled into each other, locking over her apron. "I shoulda told you before. I tried . . . but I always felt . . . you was so little, and new . . . like you belonged to me . . ." She looked away. "I guess you don't . . ."

She got up then, moved heavily across the room. "Laurie, you won't . . . you won't ha—?"

"Won't what, Mama?"

But she only shook her head, blew the candle and went out.

After all these years I can still remember the smell of hay in the mow as my father hitched the brown mare to the rig, and see her ears pricking and her nuzzling his sleeve as he slipped the bit in her mouth. How the muscles rippled in her sorrel flanks as she clopped along the county road, her tail whisking at a fly on her rump. Remember the sun on the hills . . . wild poppies and blue lupin. Yellow wheat in the fields. The sound, the sight, the smell of Sausalito. The double-deck ferry boat sliding into the pier, paddle wheels churning, chugging of machinery. And now, so many years later, these little things keep coming back and coming back. How we sat out on the open deck of the ferry boat, with me prim and quiet, black-stockinged legs dangling, and I noticed that I (in my hurry) had forgotten to fasten the three top buttons on my scalloped shoes. With Mama in her blue serge that was shiny at the knees and at the elbows and where she sat down. Her hat was a high-topped affair with a brown bird nestling in the crown. The bird used to have jet eyes, but now there were only empty holes where the beads had been. Mama's eyes looked empty too.

I imagine she must have been thinking about the Palace and how my father had compared it to our wayside inns that had small dark rooms with a scrap of carpet on the floor and a Gideon Bible on the bureau. The Palace, he'd said, had rugs deep and thick, and elevator service.

"You'll like the Palace," he'd said as he tucked our boat tickets in Mama's purse. "William Ralston built it, you know." (He might as well said that John Smith built it for all she knew, or cared.) Then he'd told her to notice the marble corridors and the grills around the windows, and the iron bannisters. "Remember now, Julia."

Butshedidn'tremember. She walked down the marble corridor, the metal taps on her heels clicking on the tiled floor, but she didn't see or hear anything. She trudged straight to the desk and asked for Daisy Melton, please. And the clerk, a little gnome of a man, regarded us with blank indifferent eyes. Was Miss Melton expecting us? His fingers rose and fell on the marble counter. He stared at my middy blouse, at the tassels on my high-buttoned shoes, my long black stockings. He looked at Mama's blue serge, her gloveless hands, her rusty purse and up to the sightless bird in her hat. He had pale blue eyes.

She gave him a steady gaze and he (embarrassed) pressed a button, spoke into the desk phone and then (surprised) told us the room number.

All the way up the stairs—she was afraid to use the elevator—she never said a word. She pressed down the long hall as though she were in a hurry, but when she reached the door, she stopped, took a deep breath.

Then she rapped on the plain wooden door.

There was a moment of hesitation, the door opened, and my mother stood in its frame.

I remember first a blue silk dress that was long and full, cut low at the top, laced tight at the waist. I remember a pair of blue eyes, a fluff of pale curls tied high with a ribbon (a horse's

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tail it's called now), a soft pink mouth and a dimpled chin. She gave a little cry; then her arms were around me in a tight embrace, and the smell of gardenias was everywhere.

After a bit, she looked up and past Mama. "Joe—where's Joe?"

"You said you only wanted to see Laurie—that's what you said."

"But I thought—I wanted to ask him something."

"Ask me. I'm his wife."

My mother took my hand and drew me into the room. Mama followed and shut the door.

"Tea," my mother said brightly. "You'd like some tea and little cakes, wouldn't you?"

Mama sat down gingerly on a tiny gold chair and I got lost in a smother of frilly pink pillows on a pale gold sofa.

"Wouldn't you, Julia?"

"Wouldn't I what?"

"Like some tea and cakes."

Mama twisted the strings of her purse. "No."

My mother turned her bright smile on me. "Laurie would, wouldn't you, Laurie?"

I stared down at the tassels on my shoes and my mother's face grew very pink. One small white hand went up to her throat.

"It's odd," she said, her voice quivering a little. "I had it all planned—a perfect little speech and now—" she smiled wistfully and spread her hands, "I've forgotten my cue." (If you can remember the old Orpheum, you'll remember my mother singing in her appealing little-girl voice.)

Mama wasn't impressed. "You said you wanted to see Laurie."

The blue eyes looked at me. "For years and years I've wanted to see Laurie." Her voice caught in her throat. "You'll never know how much."

"And you said you didn't want to make no fuss. You said that, too." Mama's voice was low, troubled.

"There won't be any fuss if Joe will... will let me have Laurie."

Mama breathed softly. "You're kinda late, ain't you? I mean it's been nine years."

"I know. I know. But I'll make it up to her. She's young—she'll forget."

"If she's like her father," Mama said flatly, "she won't forget—not anything!" She pulled her hand over her mouth, held it there.

"Oh Julia, don't feel so bad about it. You must have known I'd come back some day."

"Guess I did. But it sure ain't easy." She looked away. "Funny, I never thought I was the other woman. Always thought you was."

"Well, I'm not. I'm Laurie's mother."

"Yeh, I know. I ain't never been allowed to forget it." Her voice broke. "Why'd you come back! Now he'll start rememberin' all over again." She rocked back and forth on her chair. "I tried... tried awful hard. Tried to study so he wouldn't never be ashamed of me but I'm too tired to learn words." She looked at my mother's lovely little face. "Tried to be pretty, too, but I ain't the pretty kind."

"Poor Julia," my mother said.

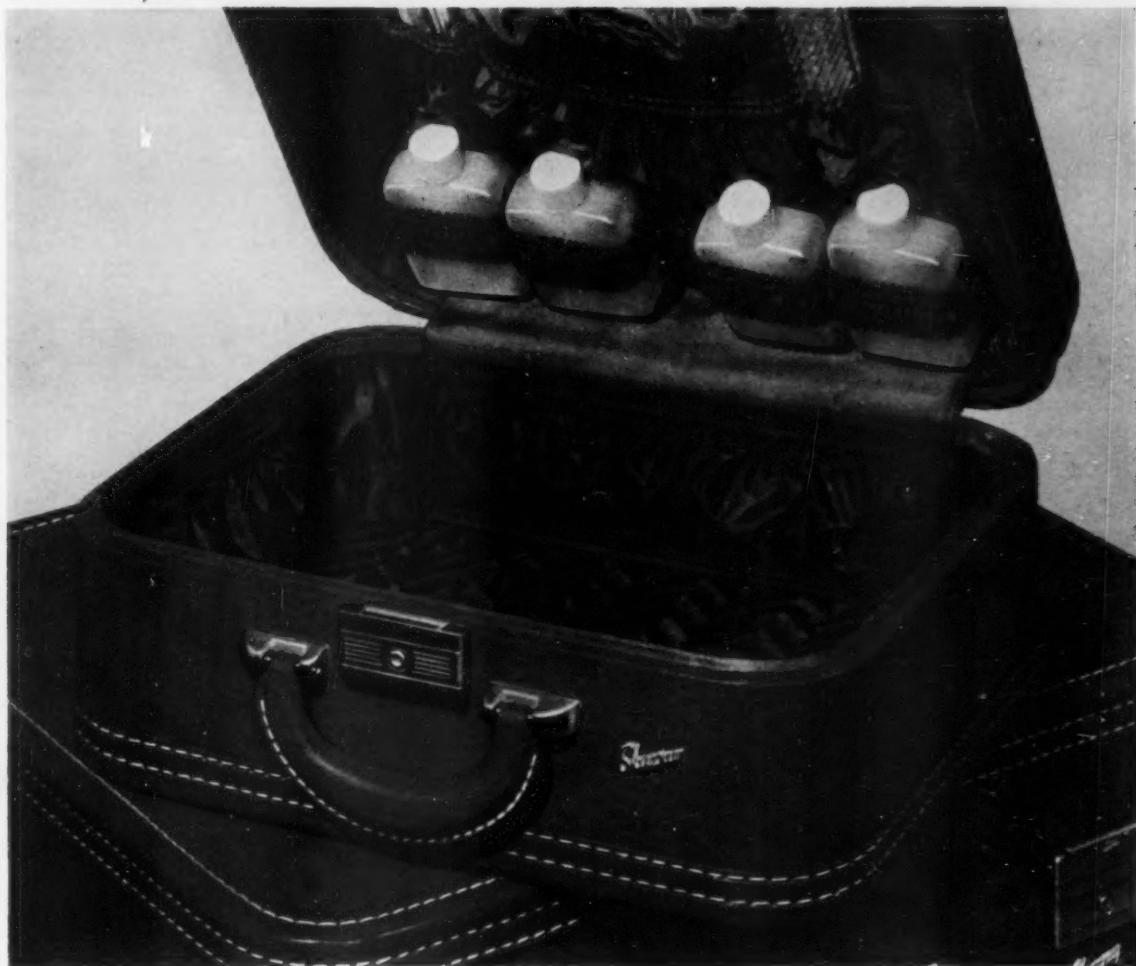
"Don't feel sorry for me. I knew what I was gettin' into. Joe's been livin' with a dream and I know it wasn't me." She stood up. "I'll tell Joe what you said."

"No. I'll tell him. I'm coming home with you."

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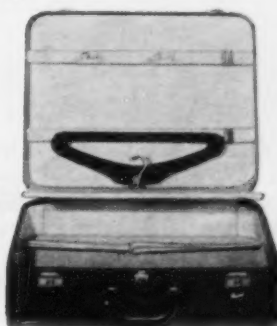
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Mama's head came up. Her voice was desperate. "He don't want to see you. He told me that. He don't want to see you!"

My mother shrugged. "Same old Joe. Still doesn't like to be disturbed."

"I wouldn't know. I ain't never tried to disturb him." She picked at her pursestrings. "All right. Come on. Let's get it over."

My mother touched her sleeve. "Oh, Julia, I'm sorry. But you must have known this would happen some day, didn't you?"

Mama nodded. "I guess so. I guess I know where I stand. I guess I knew you'd come back some day and you'd crook your little finger and Joe would come runnin'."

She took a breath, let it go. "But let me tell you somethin', Daisy. I had nine years. There ain't you or nobody can take them nine years from me."

Riding back to the ferry building, my mother chattered and laughed, with her arm around me holding me snug. And I couldn't help thinking how nice she smelled. Not like my father who milked a string of cows twice a day, who worked with the horses and the pigs. No matter how much he washed up there was always the smell of the barn and the fields about him. Not like Ben whose fingers were brown and bent, who smelled of hay and dried milk and stale tobacco. Not like Mama who did the work of two men and who did not smell of gardenias.

As the ferry boat neared the Marin side, my mother opened her beaded bag (she'd changed into a plum-colored suit with little lace cuffs), took out a mirror

and inspected her perfect little face. Then she tilted her tiny plumed hat and made a smile on her lips.

As the boat bumped into the wharf, we could see my father waiting, his figure tall and shambling. He was smiling. We crowded with the other passengers, straining against the rope that the crew held stretched across the deck. Amid a loud clanking and squeaking the broad wooden apron was lowered slowly on a heavy chain; the apron plopped down, gave a bump and settled flat on the dock.

Mama rubbed her hand up and down her hips and swiped at her forehead with the back of her hand. "My, it's hot," she kept saying, "ain't it hot though?"

It really wasn't hot. The day was almost gone.

My father pushed through the crowd, his eyes smiling and expectant, his light hair glinting in the late sun, and he smoking his pipe. But now, as he saw my mother, he put his pipe in his pocket and his eyes stopped smiling.

But she didn't notice. She rushed toward him, her little hands reaching out and she calling, "Joe, Joe," and clinging to him, laughing and crying and hugging him.

He pressed away from her; he glared at Mama, strode over to the rig and swung up into the seat. And somehow, Mama and I were in the back seat, with my mother up front with him.

And all the way home she laughed and chattered, jogging his memory with bits of homespun which he had forgotten. She'd say, "Remember when we—" and talk about *that* time, and he'd nod stiffly. And she'd say, "And the time when we—" and talk about *that* time.

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After a while the stiffness left him; he turned and gave her a shy remembering smile. But when she said, "And Joe, remember when I—" he jerked out, "Don't!" as though that memory hurt too much to remember.

Looking back, I can remember her ridiculous little hat with its plume tickling his nose and he pushing it from him grinning. I remember her hand resting easily on his knee. I remember her plum-colored suit with the frothy lace cuffs. And I can't help thinking of a high-topped hat holding a sightless bird, and a navy blue serge that was too short, too shiny, too everything.

The sun was lowering on the hills when the mare suddenly perked up her ears and broke into a trot, and a little farther on we swung through the opened gate with Ben standing alongside.

My father pulled on the reins, tossed them to Ben and jumped to the ground. He held up his hand to my mother and (I don't know how it happened) she slipped right into his arms!

For a moment he held her so, she smiling up at him and he down at her; then his arms loosened slowly.

Mama climbed down over the wheel, started walking to the house. "Water's in the pump," she called over her shoulder, "and the privy's out back."

My father's glance was a quick dart, but her face was bland. "Thought I'd show Daisy around while you're getting dinner," he said.

She looked from one to the other, looked at the pinkness of my mother, the lean brownness of my father. "Sure. Take Laurie with you."

She went on alone toward the house; then she stopped, called my father. "I didn't mean the way it sounded, Joe. It's just—I thought that you and her—I mean, Laurie ought to be with her own folks."

"I see," he said. But he really didn't see at all.

Ten years before, my father had taken over this little ranch to work it on shares with Jed Thacker. That is to say, Jed owned the ranch and my father did the work and they split the profits. But any profit my father made went back into the ranch because he couldn't see any sense in having money in the bank when the house needed shingling or the well needed cribbing. He built that farm up with his own efforts, his faith, and his love.

So now we stood together on the hill looking down on the farm and my father's face was warm with his pride. He smiled at my mother and said, "Look," and pointed. There was the little brown house, and the great old barn and the chicken runs and the pigsties. There was the apple orchard sweet with bloom. There were the far-away pastures where the cattle grazed, and the lower meadows where the sheep were.

He pointed to the milkhouse where (he explained) the milk was cooling in one great vat, the cream thickening in another. He told her about the storehouse with apples in bins, pickles in brine, onions and potatoes in sacks.

"Pretty good," he said, "in ten years?"

She was amazed. Who did all that work? And when he told her that we all worked together, even me, that sometimes we had as many as twenty, thirty hands in summer, their tents pitched



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under the orchard, she kept shaking her head. She was amazed. I think she was more amazed that I—nine years old—should work right along with the others.

Finally she wrinkled her nose. What was that smell? She held her nose. "... the pigs?"

He looked puzzled because his pigs were kept as clean as possible. Food in hoppers, clean straw for bedding, fresh cool water for their wallowing around. Still there was a smell of hay and birth and litter—few farms can escape that—and it was this smell, I suppose, that my mother objected to.

"Guess we'd better get back," he said quietly.

Suddenly the sun went down over the hills; the sky became washed with its streaking pastels; from the henhouses came the cheeping of the baby chicks, and in the distance came the bark of a woodland fox.

And then the silence came, the great silence that only the deep country can know, a silence so thick and so heavy that you can almost feel it, a silence so loud you can actually hear it.

"How can you bear it?" she cried. "It's so still here!"

"I guess—I guess I'm used to it," he said in a flat voice.

My mother looked very tired. Her hat had slipped to the back of her head and the plume was wilted. In her tight high-heeled shoes her feet were tired. She wanted a bath, she said, and then she wanted to go home.

He looked away. It would take too long, he apologized, to drag the tin tub from the barn and to heat the water over the stove and she said, "Oh no, not that same tin tub!"

He looked at her then, looked at her tight little, shocked little face. And then, almost wistfully, "Daisy... listen. Can you hear them?"

She listened and listened and then she shook her head. She couldn't hear a thing, even though the crickets were singing like mad.

Dinner was a miserable failure with five people struggling through an intolerable silence, broken only by the sound of cutlery against plate, and the sound of the tea kettle singing on the hot stove. Although the kitchen was stifling, my mother still wore her jacket with the frothy lace cuffs, still wore her hat with the swirling pink plume. On the table near her plate lay her white gloves and beside them, her tiny beaded bag. Finally Ben murmured something about "things outside" and took himself off.

Mama said, "Go to bed, Laurie," but I slid, unnoticed, on the high-legged stool under the old Seth clock on the wall.

My father took out his pipe and tamped down the tobacco. "Don't think much of the farm, do you, Daisy." It was more a statement than a question.

She picked up her gloves, smoothed the fingers one by one. "I think the same way I thought ten years ago. It's crazy burying yourself before you're dead! All this work—all this silence. For what? And in the end, what will you have? Nothing!"

"Nothing?"

"Nothing. This farm belongs to Jed Thacker and you know it! And any time he wants to take it away from you—"

"Jed wouldn't do that, Daisy."

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"But he *could*—and what would you have left? Nothing!"

It's surprising how, in a few moments, how old he looked, how terribly tired. He went to the screen door, stared up at the stars breaking through the darkening sky. He stared out at the fields, and the shadowed hills.

"I never thought of it that way," he said slowly. "I just never thought of it that way. Always thought it belonged to me . . . always felt it belonged to me . . ."

"It doesn't," she said. "It never will."

His eyes were hard and bright, as though the tears were hiding behind them. "That why you came back—to show me what a fool I've been?"

"No. Oh, Joe, let me take Laurie away from all this—don't let her grow into a country drudge with nothing to talk about except the price of hogs and how much eggs are bringing . . ."

Mama's face got pale, but he didn't notice.

"This farm," he said slowly, "wasn't much in the beginning . . . just some bare land and spindling trees and a house that needed fixing. But I loved it, Daisy. Doesn't that count for something?"

"If it belonged to you, yes. But to kill yourself for someone else—something that'll never belong to you—it's crazy, Joe! Laurie deserves more than *this*!"

Mama picked up a pair of socks to mend. She knew there was a time for talking and a time for silence.

My mother should have known, too. She should have known that you can't take a man's pride and wad it into a little ball and slam it into his face. She should never have told him that the life he gave his daughter wasn't good enough.

"You think if Laurie took a bath more often and wore fancy clothes and smelled like a flower, she'd be a better woman? You think if she never saw a calf born or raised a pig for market, she'd be sweeter than she is?" His face was white.

"I think so," she said.

Something went out of him. He slumped in a chair and spread his legs wide. "Funny. I never thought so . . . thought this was a pretty good life . . . thought I was a pretty good father—"

"Joe, I didn't mean—" She started up.

The sound of the old Seth clock was very loud.

His blue eyes squinted at her. "If you thought it was so horrible for Laurie, why'd you get up and run—leave a little baby that couldn't do anything but stay? If you thought this life would make her grow into a stupid clod, why didn't you do something about it nine years ago? Why'd you wait till now?"

"Joe—I had to get settled—established."

"That's what she is now! Settled and established! She's got her roots here and she's going to grow here!" He stood up heavily.

"I'll have Ben take you back to town."

"But Joe—"

"I guess we've said everything. Maybe in another nine years, Laurie can choose between us, but right now she stays with me."

My mother lifted her chin. "I'm her mother."

"I'm remembering that. And you can see her whenever you've a mind to." Then he called Ben.

My mother began to cry, and Mama went over, put her arms around her. "You shouldn't have done it, Daisy. You shouldn't a woke him up."

For a long time the kitchen was full of weeping; then the sound of hooves, the sound of wheels and the sound of tears was gone.

My father sat down, covered his face with his hands.

Mama began scraping the dishes. "Hurts, don't it?" He didn't answer. "Won't hurt so bad after a while, after you get used to it—lovin' somethin' that don't belong to you—lovin' it any-way . . ."

He looked up.

" . . . givin' it all you got . . . knowin' you'll lose it some day." Her eyes were very dark. "Maybe what you done ain't much good, but it's the best you got. Nobody can do more'n that, Joe."

He got up, came toward her. "Julia."

"And even if you lose it, you'll still be lucky you had it—while you did . . ."

She turned away. He took her shoulders, made her face him. He looked at her, a long remembering look. "How long will it hurt, Julia? How many years?"

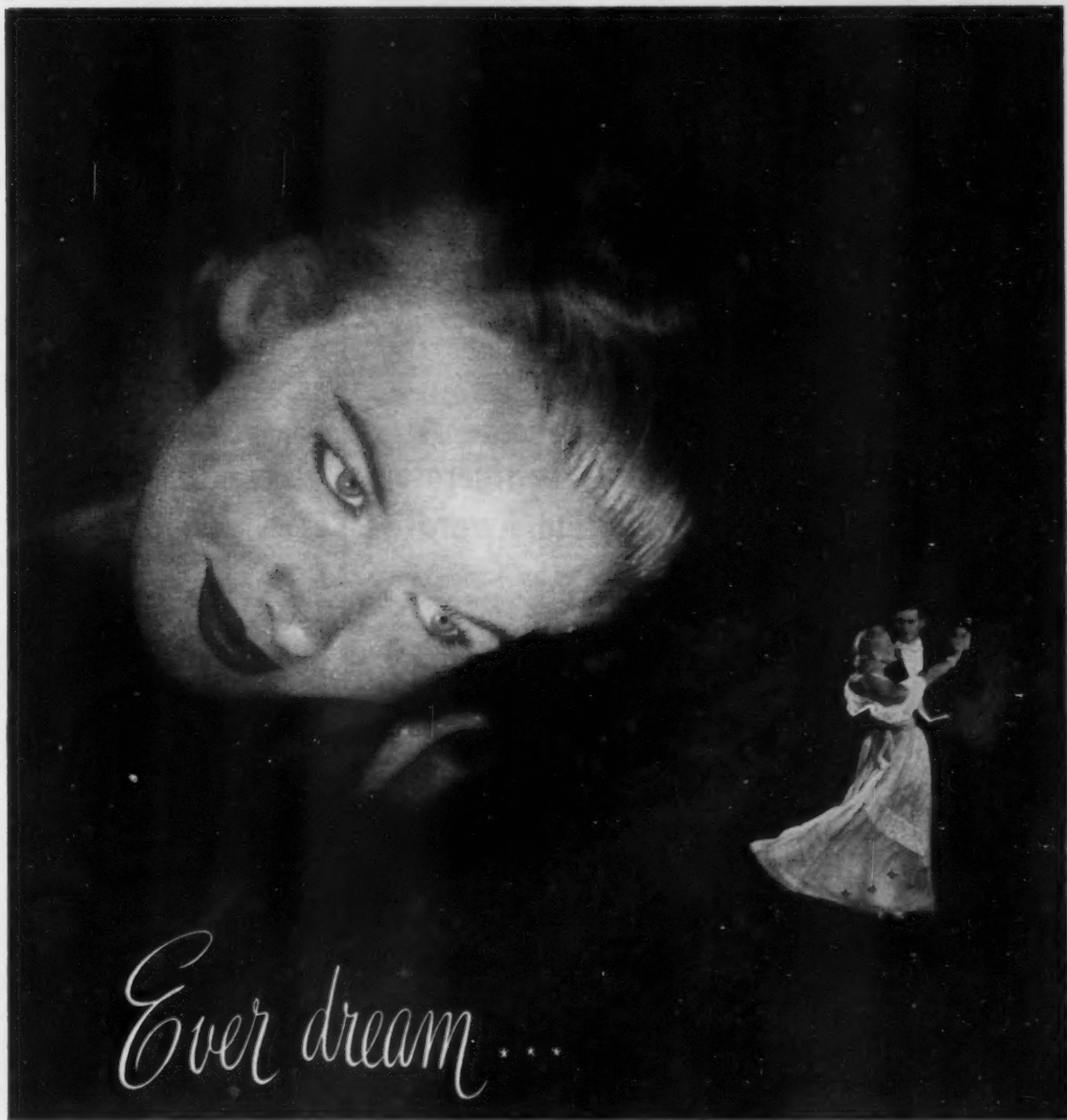
She shook her head.

"Nine years?"

"I got the dishes to do," she said.

"That's a lot of years," he said. "I'm awful sorry."

She shrugged. "Don't have to be,



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"You want a cup of coffee?"

"I'm only half a man, Julia. And I've got half a farm and half a child. You think you could take those halves and be happy?"

"It'd be enough," she said.

"I can't promise to stop remembering."

"I wouldn't want you to, Joe. Not ever."

Just then he caught sight of me on the high-legged stool under the old Seth clock. "You Laurie! Get to bed! You heard your mother!"

And the expression on her face was something to see.

I scrambled away, but stopped at the door, because to listen too late is not to hear at all.

But there wasn't much to hear.

"Well," he said shyly, "... well..."

And he stood there looking at her, and she at him, and except for the ticking of the old Seth clock, there was no sound. +

Coming in March

CASH PRIZES

for 50 favorite family recipes

ONCE AGAIN Chatelaine is offering cash prizes for the top Fifty Favorite Family Recipes submitted by readers.

Because of the special, forty-six-page Famous Brands Cookbook published in this issue, the Fifty Favorite Family winners will appear a little later, in March instead of January. The contest closes November 30, 1955, so mail your entry now.

What does your family like best? This may be a traditional family favorite, handed down through generations. It may be a new, delicious short-cut dish, or a familiar recipe to which you have added just the right touch to bring out its full, satisfying flavor. It could be an exotic foreign dish, recently brought to Canada.

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Please write, print or type your entry on one page (a separate page for each recipe submitted), giving exact measurements, specifying the type of ingredient (e.g. pastry or all-purpose flour; granulated, powdered, brown sugar; cut of meat; kind of fish, etc.) and giving clear directions including time and temperature of cooking and the yield.

At the top left corner of the page, state the classification of your recipe (Bread, Cake, etc.) and at the bottom right corner print clearly your name and address.

Any recipes submitted may be used or published by Chatelaine in any manner. Since none can be returned, be sure you don't send us the only copy of that Family Favorite.

Send your entries to: *Favorite Family Recipes*
Chatelaine Institute
481 University Ave.
Toronto, Ont.

Entries must be postmarked not later than November 30, 1955.

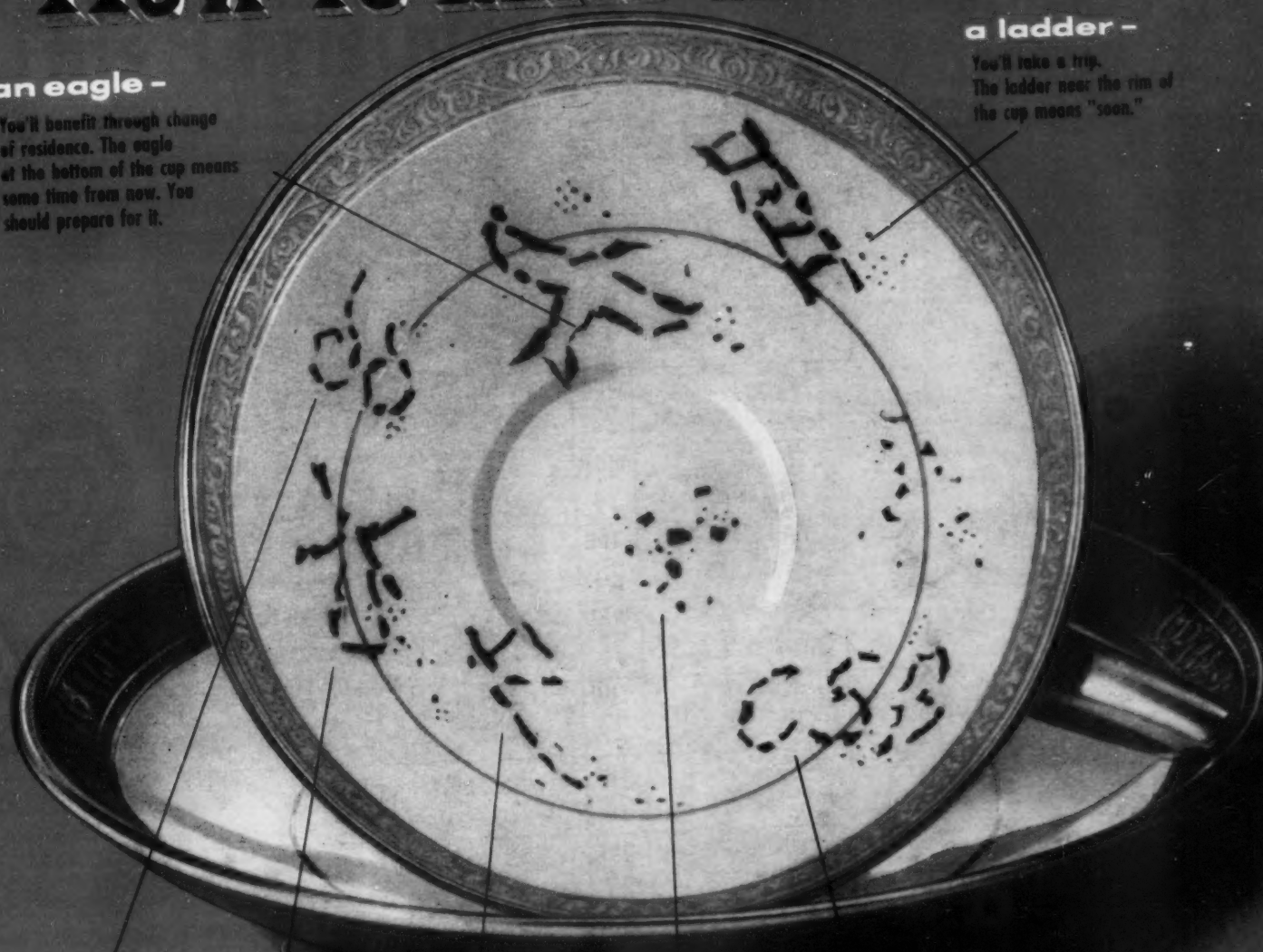
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You'll take a trip. The ladder near the rim of the cup means "soon."



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October

For a real Thanksgiving treat don't miss our wonderful mincemeat-pumpkin pie below—October's recipe of the month

	BREAKFAST	LUNCHEON OR SUPPER	DINNER		BREAKFAST	LUNCHEON OR SUPPER	DINNER
SAT 1	Grapefruit Juice Corn Flakes Toast Coffee Jam Cocoa	Cream of Potato Soup Hot Dogs Pickles Celery Milk Tea	Scalloped Ham and Potatoes Buttered Whole Carrots Cabbage Slaw Coconut Ice-box Pie Tea Coffee	THU 20	Half Grapefruit Prepared Cereal Sweet Rolls Coffee Jam Cocoa	Corned Beef Sandwiches Tossed Green Salad Sweet Pickles Butterscotch Cream Tea Milk	Ham Loaf Scalloped Potatoes Buttered Green Beans Pineapple Upside-down Cake Tea Coffee
SUN 2	Whole Orange Poached Eggs on Toast Marmalade Coffee Cocoa	French Toast Maple Sirup Citrus Fruit Salad Fig Bars Milk Tea	Braised Pork Steaks Buttered Cabbage Corn Pudding Cloverleaf Rolls Plums	FRI 21	Apricot Nectar Oatmeal Porridge Hot Date Muffins Coffee Cocoa	Macaroni and Cheese Sliced Tomatoes Rye Bread Whipped Raspberry Jelly Milk Tea	Salmon Steaks French Fried Potatoes Broccoli Cherry Cobbler Coffee Tea
MON 3	Apple Juice Oven-toasted Rice Cereal Toast Coffee Jelly Cocoa	Chicken Bouillon Tomato Sandwiches Fresh Peaches and Cream Milk Tea	Liver and Onions Creamed Potatoes Buttered Peas Cantaloupe with Ice Cream Tea Coffee	SAT 22	Stewed Figs Scrambled Eggs on Toast Coffee Cocoa	Cream of Pea Soup Grilled Cheese Sandwiches Broiled Grapefruit Halves Milk Tea	Bologna Sweet-Sour Cabbage Buttered Beets Fluffy Rice Apple Crisp
TUE 4	Blended Juice Raisin Bran Flakes Hot Rolls Coffee Honey Cocoa	Grilled Cheese Sandwiches Celery Hearts Vanilla Pudding Banana Drop Cookies Milk Tea	Cubed Steaks with Tomato Sauce Baked Potatoes Wax Beans Chocolate Cake	SUN 23	Grape Juice Corn Flakes Fried Ham Slices Toast Coffee Marmalade Cocoa	Kipped Herrings on Toast Celery Mixed Pickles Fudge Cookies Milk Tea	Chicken with Dumplings Carrots Lettuce Wedges Jelly Roll Coffee Tea
WED 5	Stewed Prunes Soft-cooked Egg Toast Coffee Jam Cocoa	Chili Con Carne Toasted Rye Bread Pickles Coffee Milk Blancmange Tea	Broiled Lamb Chops Potatoes Sautéed Mushrooms Harvard Beets Apple Pie	MON 24	Orange Juice Rice Cereal Toast Coffee Jelly Cocoa	Chicken à la King on Rusk Lettuce Salad Cherries Milk Cookies Tea	Pork Meat Loaf Sweet Potatoes Creamed Corn Date Pudding Hard Sauce
THU 6	Apricot Nectar Shredded Wheat Biscuits Chelsea Buns Coffee Cocoa	Onion Soufflé Pineapple and Cabbage Salad Pears Assorted Cheese	Meat Ring Filled with Rice, Peas, Pimientos, Tossed Vegetable Salad Garlic Bread Prune Whip	TUE 25	Applesauce Bran Flakes Chelsea Buns Coffee Cocoa	Meat Loaf Sandwiches Mixed Vegetable Salad Pickles Coconut Bavarian Cream Milk Tea	Tongue and Noodle Casserole Creamed Onions Parsnips Cole Slaw Honey Doughnuts Coffee Tea
FRI 7	Tomato Juice Whole-wheat Flakes with Sliced Bananas Toast Coffee Jam Cocoa	Buckwheat Cakes Sausages Maple Sirup Chilled Fruit Cup Date Squares Milk Tea	Baked Fish Fillets Shoestring Potatoes Cream Corn Green Salad Whipped Gelatine Dessert	WED 26	Pineapple Juice Cream of Wheat Toast Coffee Jam Cocoa	Cold Tongue Apricot-Raisin Salad Potato Chips Butterscotch Pudding Milk Tea	Veal Stew (with potatoes, celery, green pepper) Hot Rolls Peach Charlotte
SAT 8	Orange Juice Oatmeal Porridge Raisin Scones Coffee Cocoa	Vegetable Juice Hamburgers Potato Chips Butter Tarts Milk Tea	Mock Drumsticks Buttered Broccoli Stuffed Baked Potatoes Lemon Pudding Tea Coffee	THU 27	Blended Juice Fried Eggs Hot Rolls Coffee Cocoa	Cream of Tomato Soup Bread Sticks Orange-Onion Salad Cupcakes Milk Tea	Broiled Lamb Chops Creamed Cauliflower Cut Wax Beans Shredded Lettuce Salad Jellied Fruit
SUN 9	Half Grapefruit Fried Eggs Side Bacon Coffee Toast Cocoa	Clam Chowder Toasted Bran Muffins Cream Cheese Spread Celery Sticks Cherries	Braised Blade Roast (with onions, parsnips, potatoes) Green Bean Salad Ice Cream	FRI 28	Tangerine Juice Whole-wheat Flakes Pancakes Coffee Sirup Cocoa	Curried Rice and Tuna Finger Rolls Hot Fudge Pie Milk Tea	Spaghetti Mushroom Sauce Cheese Tray French Bread Pineapple Spears
MON 10	Grape Juice Sugar-coated Puffed Corn Toast Coffee Marmalade Cocoa	Baked Cabbage Roll (use leftover beef) Sliced Tomatoes Orange Chiffon Tarts Milk Tea	Roast Chicken Whipped Potatoes with Gravy Squash Peas Cranberry Relish Thanksgiving Pie	SAT 29	Whole Orange Shredded Wheat Biscuits Raisin Scones Coffee Cocoa	Toasted Egg Salad Sandwiches Relishes Vanilla Pudding Milk Tea	Broiled Wieners with Blue Cheese Topping Potatoes Spinach Plum Whip Coffee Tea
TUE 11	Stewed Figs Scrambled Eggs Toast Coffee Jelly Cocoa	Macaroni and Cheese Tossed Green Salad Fruit Ambrosia Cookies Milk Tea	Spareribs Barbecue Sauce Carrots Potatoes Angel Food Strawberry Sauce	SUN 30	Tomato Juice Bacon and Eggs Toast Coffee Relish Cocoa	Creamed Chipped Beef on Toast Salad Greens Canned Peach Halves Milk Tea	Breaded Pork Tenderloin Au Gratin Potatoes Sweet-Sour Cabbage Orange Chiffon Cake Coffee Tea
WED 12	Grapefruit Juice Hot Tea Biscuits Stewed Fruit Coffee Cocoa	Corn Chowder Hot Biscuits Apple-Date-Nut Salad Baked Caramel Custard Milk Tea	Pan-fried Tripe Tart Pickle Relish Riced Potatoes Buttered Lima Beans Lemon Sherbet	MON 31	Stewed Prunes Oatmeal Porridge Toast Coffee Jam Cocoa	Chicken Noodle Soup Peanut Butter Sandwiches Ice Cream Orange Chiffon Cake Milk Tea	Rump Roast of Beef Browned Potatoes Beets Cottage Cheese Salad Banana Cream Pie Coffee Tea
THU 13	Pineapple Juice Cream of Wheat Toast Coffee Conserve Cocoa	Chicken Salad Cheese Bread Steamed Cranberry Pudding Vanilla Sauce Milk Tea	Sliced Smoked Tongue Scalloped Potatoes Spinach Vegetable Salad Tapioca Cream				
FRI 14	Applesauce Whole-wheat Muffins Sliced Cheese Coffee Cocoa	Baked Beans Lettuce Wedge Thousand Island Dressing Hot Apricot Coffeecake Milk Tea	Baked Haddock Parsley Sauce Fried Eggplant Green Beans Brown Betty Coffee Tea				
SAT 15	Blended Juice Rice Cereal Hot Coffeecake Coffee Cocoa	Cream of Shrimp Soup Pineapple and Cottage Cheese Salad Chocolate Pudding Milk Tea	New England Boiled Dinner Hot Buttered Rice Mince Pie Hard Sauce Tea Coffee				
SUN 16	Tomato Juice Crisp Waffles Sirup Coffee Bacon Cocoa	Poached Eggs on Toast Gingerbread Applesauce Milk Tea	Stuffed Flank Steak Creamed Cauliflower Hash-browned Potatoes Chilled Fruit Cup Hermits				
MON 17	Whole Orange Corn Flakes Toast Coffee Honey Cocoa	Mushroom Soufflé Harvard Beets Gingerbread (leftover) with Whipped Cream Milk Tea	Sausage and Lima Bean Casserole French Bread Herb Butter Salad Bowl Raisin Rice Pudding				
TUE 18	Prune Juice Soft-cooked Eggs Toast Coffee Marmalade Cocoa	Popovers Filled with Creamed Ham and Peas Cabbage-Carrot Salad Fresh Fruit Milk Tea	Veal Scallopini Stewed Tomatoes Stuffed Baked Potato Celery and Carrot Sticks Lemon Pie				
WED 19	Tangerine Juice Candy-coated Puffed Wheat Grilled Bacon Coffee Cocoa	Navy Bean Soup Beet, Endive and Lettuce Salad Ice-cream Sundae Milk Tea	Corned Beef Mushrooms and Onions Buttered Parsnips Crusty Dinner Rolls Cheese and Crackers				

Chatelaine Recipe of the Month

†SPECIAL THANKSGIVING PIE

- | | |
|----------------------------|--|
| 1 9-inch unbaked pie shell | 1/8 teaspoon cloves |
| 1 cup moist mincemeat | 1/4 teaspoon salt |
| 1 tablespoon molasses | 1/4 cup molasses |
| Rum or brandy to flavor | 1 cup cooked and mashed (or
canned) pumpkin |
| 1/2 cup sugar | 3/4 cup milk |
| 2 1/2 tablespoons flour | 2 eggs, well beaten |
| 1/2 teaspoon cinnamon | |
| 1/2 teaspoon ginger | |

Combine mincemeat with 1 tablespoon molasses and rum or brandy to flavor; spread in bottom of unbaked pie shell. Combine sugar, flour, spices and salt; mix in molasses, pumpkin and milk. Add well-beaten eggs and stir only to mix. Pour into pie shell over mincemeat. Bake at 400 deg. F. for about 50 minutes. Makes one 9-inch pie.

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THE GREATEST MENACE TO MARRIAGE TODAY

Continued from page 13

You can see what kind of a home life these two had. She felt that he didn't trust her enough to let her have her fair share of the family's money. In fact, she wasn't even sure what her fair share was because she didn't know how much money they had between them.

"Ask him what he does with the rest of the money," she said to me. "Ask him if he is playing the horses."

"And what if I am," he replied with heat. "It's my money."

My first job was to try and discover a fairly firm basis of understanding, remaining somewhere in their relationship, that they could rebuild on. Sometimes this isn't possible. When the scars of bitterness are old and deep it is too late to mend a marriage. There is no marriage that cannot be saved if the two people want to save it, and we always try. However, when we find that one or the other has abdicated their position of trust to the extent that they have formed another attachment and the faith that should be going into the marriage is going to another we usually find that our task is hopeless.

But in this case there was no other woman or other man involved and I felt they could be brought close together again.

"Do you love your husband?" I asked the wife. After all these years in this kind of work I'm still not sure what "love" means. But, I know what it looks like in the faces of two people who share it and want to stay together more than anything else in the world.

The woman nodded. She wanted to stay with her husband. I turned to him. "Are you willing to show your wife your wage card?" He nodded yes. This was a beginning.

"And are you willing to sit down with her one night a month, preferably the first Monday, and talk about your finances?"

He was willing.

"I want you to work out between you how much you are going to give your wife each month, every month, without her asking for it. Remember the money you earn doesn't belong to you alone. It belongs to the family. Now you could administer this part—telephone, mortgage, fuel and light. She could pay for the food and clothes."

I looked at them in turn. They seemed to be with me so far.

"Your wife will write down in a little book all the money she spends and you will do the same. In this way you will be able to tell how much you spend on yourself for bowling, cigarettes, beer and so on. She should get the same amount for herself to spend on movies, cosmetics or whatever she wants."

The husband stiffened.

"I go bowling once a week. I sometimes drop in for a beer on the way home from work. If she spent that much on her own there wouldn't be enough money to go to pay what has to be paid," he protested.

"Then you cut down on your bowling and your beer," I suggested. Now that we were getting down to brass tacks I was getting a fairly common reaction. Sometimes it has never occurred to

people that running a home is a business, and you can't run any business, particularly the most important one in the nation, without talking about it and planning its operation.

"There'll be a fight the first night," said the wife a little hopelessly.

"There often is," I agreed. "But will you try this? If there is a quarrel that first night go back and try it again the next night, on the Tuesday?"

The important thing was, I told them, to hold this family council, an important

and much neglected function of family life today.

"You feel now that your marriage is destroyed but you've got two children and you don't want to bring them into this. It's an awful mess to be separated. The children need two parents. And remember it's easy to go away but a lot harder to come back together again."

I turned to the wife. "Having set aside this one night then will you agree not to discuss money outside the family council?"

She said she would do that. Up until now she had been using the only means she knew to try and get what she thought was a square deal.

"Draw up a budget and come back in a month and I will act as a referee," I told them.

Of course, their problems didn't vanish in the next thirty days. They would have been rare people to recapture understanding and faith so quickly.

When we next met the wife handed me the budget they had drawn up. It

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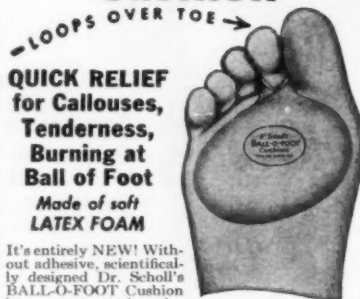
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was a little pathetic, but it was a good beginning. And as the months passed their marriage grew stronger.

The husband had complained to me in one of our earlier talks alone that his wife had not been co-operative in bed. "How can you expect a degree of intimacy from someone who feels all the time that you are cheating her?" I answered him. As time went by these and other problems faded, were happily worked out all because they re-established trust.

So, as a measuring stick of this essential trust, money is tremendously important in marriage. That is why it is important for our young people to get a healthy attitude toward money. They must learn that you must first make a contribution to society before you are entitled to your share of it. We certainly don't get any training in the handling of it in our schools so the direction given by parents is of the greatest importance.

Since a child's training for life and marriage begins in the home I think we are going to see a revolutionary change in our thinking about education in the next century. So far we have been satisfied if a child can read and write and do arithmetic, but this is not enough. The child must receive training in social adjustment, including such matters as sex education, and this job can't be left to the schools.

This is where the parent comes in and parents need training for their job. I think a great deal of the sniping at parents for the shortcomings of children is grossly unfair. It's like saying to a man, "Why aren't you a violinist—you're old enough?"

In the years to come I think we will see parents better prepared to do the job for which home is best suited. After all what other educational unit could afford, like the home, to provide one teacher to two or three children? How many schools have the child in sickness and in health, day and night the way the parents have?

One of the processes of growing up and preparing for marriage in which the parents can play an important part (the father, too, although he often leaves these matters to his wife) is the one in which the child makes the necessary transfer of affection to someone outside the family. In a child's early years the most important emotional relationship he has is with his parents. The child trusts the parents but the parent does not trust the child in the same sense. The parent's role is to provide strength and emotional security.

However, when the child goes outside the family for his first emotional attachment this arrangement becomes a reciprocal one. Trust must be exchanged. Where this transfer is not successfully made the result is a child who is not emotionally weaned, a child who falls prey to so-called "momism." We do a bad job of this weaning today and that's why we have so much in-law trouble. I would say that twenty-five percent of the cases we get at the court have this trouble with one or the other running to mother or father with troubles that should be talked over within the marriage. When a man and a wife can't sit down and talk over their troubles together their marriage is in real trouble.

I had a young couple just recently, she was nineteen and he was twenty,

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who had hand-printed cards bearing such legends as "Pass the milk" and "Pass the bread." They used these when they were quarreling because when they quarreled they didn't speak to each other for days at a time. The little children at our Institute for Child Study act exactly the same way. My advice to these youngsters was to go home and think it over. It took three months of living apart to mature them sufficiently to live together again.

Sex maladjustment often gets the blame for most marriage problems. This just isn't true. Sex, by itself, is the least important adjustment in marriage.

If it were the most important few marriages would survive the first two weeks because, what chance have we in our present culture to develop a healthy attitude toward sex? In a haphazard way, from books and movies, we get the idea that sex is a rosy glow, a wholly natural appetite and that we can depend entirely on our instincts to guide us. No idea is further from the truth because our successful behavior in sex depends so much on skill, knowledge, patience and compromise.

I think this generation has probably more superficial knowledge about sex than any other. They talk about it more and I think their attitude is healthier but they have no more real knowledge than their fathers and mothers had at the same age. But, since the taboo against sex discussion is being gradually raised I think generations to come will have a much better chance to learn. The atmosphere surrounding sex today is still one of lasciviousness and pornography.

In the marriage difficulties that I have been listening to now for thirty years only one in ten comes to me primarily because of sex—because there is definitely a sex maladjustment or because one of them is gadding about. Infidelity can be forgiven far more easily than something like holding back on the family pay envelope. After all, a pay envelope provides economic security, without which no marriage can survive.

This security is an integral part of the important feeling of belonging.

Another important part of the belonging is companionship, a kind of companionship based on a community of interests, but with enough diversity in the hobbies of the two people to make the people interesting to each other. You would be surprised to see how many people come to us with faltering marriages who are simply bored stiff with each other.

A husband and wife need to have interests in common but they also have to have interests of their own. The husband has to have his hobby because he doesn't want to talk about business when he gets home, he wants to forget it. The wife has to have her hobby otherwise she's going to talk about the kids, about the plumber and that sort of thing. They can do that if they have been trained for it and that's another area today in our whole education system where we are falling down. We're not training our children to be Jacks-of-all-trades. As we get them into the school we tell them it is important for them to get a job and make money. The average Canadian working man or businessman today can't talk about anything but his own job. And I guess medical people are probably the worst.

Continued on page 123



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A Canadian Hostess Recipe

As a busy housewife and mother of two small boys, Shirley Paustian, of Regina, finds her Barbecue Supper the perfect answer for informal dinners

BARBECUE SUPPER

MRS. R. F. PAUSTIAN and her husband and two small sons, Brian aged four and Daryl aged three, live in a small house in a recently developed district of Regina. Two little boys are two good reasons for entertaining informally—and Shirley Paustian prefers to entertain this way anyway. Her favorite recipe is an oven dish which can be prepared early in the day while the children are having a nap, and it has the big advantage of tasting just as good even if it has to remain in the oven a few minutes overtime. Shirley Paustian gives it the general name of Barbecue Supper, and the main ingredient can be varied—pork chops, spareribs, chicken or wieners. Here are her directions for making it:

Choose good loin chops, cut medium thick. Trim the excess fat from them, leaving a narrow edging about a quarter of an inch thick. Rub each side of each chop lightly with a cut clove of garlic. For six guests I use about ten pork chops, unless they are very large. Beat two eggs slightly with a fork, add four tablespoons of cold water and a quarter teaspoon of salt. Coat each chop in fine bread crumbs (made by running completely dry bread through the fine blade of the food chopper), then in the beaten egg mixture, then in the crumbs again. Meanwhile melt bacon fat in a heavy iron frying pan. (The trimmings from the chops can be fried out for this purpose.) Brown the breaded chops in the fat and remove them to a large casserole. There should be about two tablespoons of dripping in the pan when this operation is finished.

To this dripping add a medium onion, chopped; six large stalks of celery including the leaves; half of a small clove of garlic, minced. Cook gently for a few minutes without allowing them to brown. Add two rounding tablespoons of flour, one scant teaspoon salt, one teaspoon monosodium glutamate and mix well. Add one large can of tomatoes, two tablespoons of vinegar, two level teaspoons of sugar, a quarter of a teaspoon of black pepper and two tablespoons of steak sauce. Bring to a boil and pour over the chops. Cover closely and bake in a slow oven (300 deg. F.) for about two hours. Watch to be sure that the sauce does not cook away too much, adding a bit of water if necessary to retain the moisture.

If I am using spareribs I season them lightly and bake them uncovered in a hot oven for about fifteen minutes before adding the sauce. This cooks out a bit of the fat, which can be poured off. When I use chicken I disjoint it, coat it with seasoned flour and brown in hot fat before putting it in the casserole and covering it with the sauce. If it is not a young bird it may need to cook more than two hours. The wieners are used just as they come from the package and need only an hour's cooking. +



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WITH LIGHTNING

by Doreen Walker

Autumn's Fashion Excitement is focussed on this frankly feminine silhouette. It's an easy-to-sew afternoon dress with unpressed pleats that give it a gently rounded contour at the hipline. And the astonishing flexibility of the 12-inch Lightning fastener follows your figure for a perfect fit—with a placket that lies smooth and flat.

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THE GREATEST MENACE TO MARRIAGE TODAY

Continued from page 121

I can think of no better device than hobbies to defeat the ever-present danger of boredom that leads to frustration and that leads to the corrosive habit of nagging. I suppose ninety-nine percent of the troubled husbands who come to see me complain that their wives nag. I once had a case in which the marriage of a young couple almost broke up over, of all things, a kitchen shelf.

"If she's mentioned that kitchen shelf once, Doctor, she's mentioned it sixty-five times," the husband said to me.

"Well, then why don't you put it up?"

"Well, I start to put it up and get everything ready and just when I'm ready she comes along and tells me how to do it. I say, 'To hell with it. Put it up yourself,'" he replied.

Their trouble was basically the same as the couple who quarreled about money. Somehow the trust they had once shared had become obscured by a cloud of trivialities and recriminations. I advised them to sit down and talk about the shelf and anything else that was outstanding. "Tell your wife to draw up a list of what she wants you to do around the house. Ask her to trust you to do these things without interference and if you happen to forget not to mention it to you."

"If I did that," said the wife, "they would never get done."

Make a start, I suggested. Start with the shelf. "Can you do that next Friday?" I asked the husband. He thought perhaps he could. Good.

"But he won't put it where I want it," said his wife.

"Well then, will you put a cross on the wall where you want it then, and stay away while he puts it up?" I asked.

"He'll probably put it up crooked," she offered.

Better crooked than not at all, I suggested. Perhaps after he's put up a few shelves he'll be better at it. So we talked and the matter of the raising of the kitchen shelf was gravely discussed as though it were a matter of the utmost importance which indeed it had become to these young people, so far gone in distrust that they were ready to break up their marriage over it.

In the light of some of these case histories you might think that marriage in Canada today was in a nervous uncertain state. I don't suppose conditions are any better or any worse than they have been since the inception of the institution. After all, the problems of two people living together has always been a difficult one. There is no such thing as a natural marriage; all marriage is artificial in one way or another because of restrictions placed on the participants by custom and law. We have laid down certain rules for our monogamous variety and couples must find their satisfactions within those rules. This requires training, infinite patience, and compromise.

Mostly it requires faith and trust. ♦

This is the first in a series of articles by Dr. Blatz. The next will appear in the November issue. The title: Why Husbands and Wives Nag.



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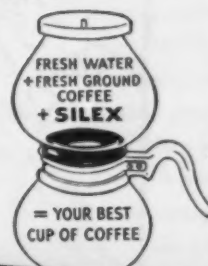
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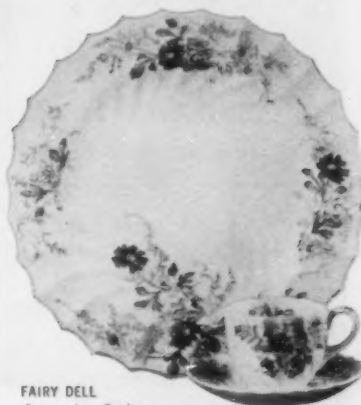
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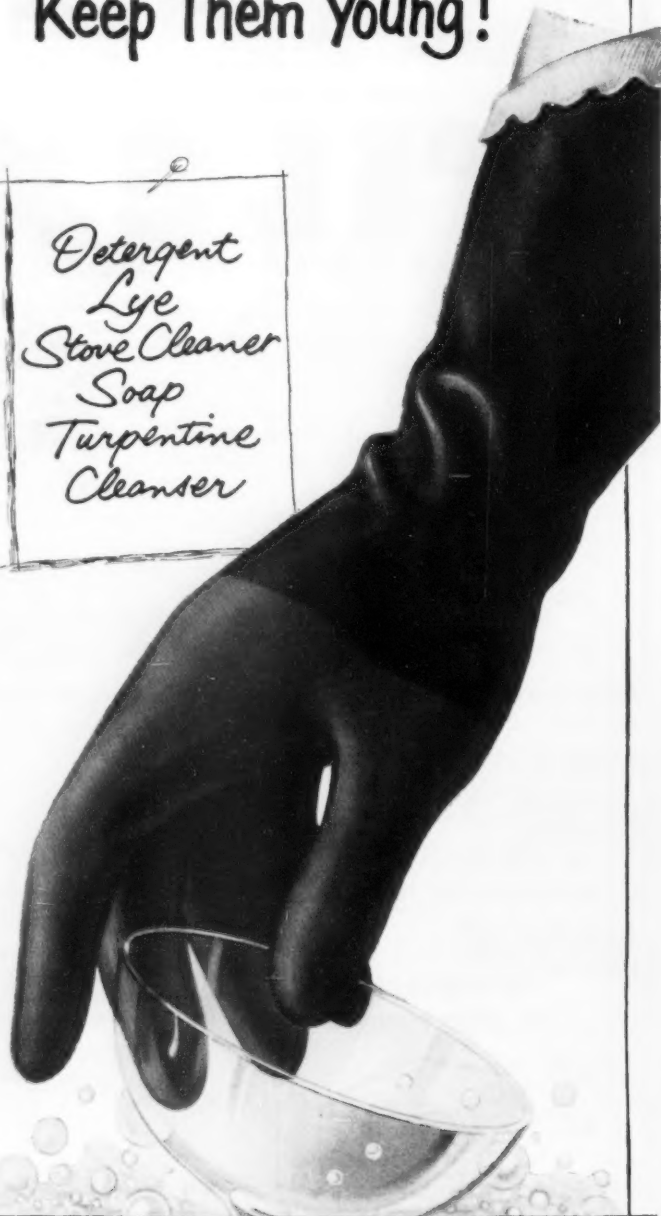
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A SAFER, HAPPIER HALLOWEEN

Continued from page 6

The present program is this: Kindergarten children have parties in mid-afternoon in school, with their teachers in charge. Each child comes in costume. Evening parties for the older elementary grades are staged in schools, in the Sea Cadet building, in a nearby church hall. The youngsters watch magicians or exciting movie cartoons and play Halloween games. Ninth graders have square dancing with an instructor and a real hoedown band, while just across the hall in the high school the rest of the teen-age crowd attend a colorful dance. The two groups visit back and forth.

The kindergarteners get a shellout, plus a treat such as an ice-cream cup. Older elementary-grade children get twelve ounces of candy, an apple, a favor. High schoolers forego the shellouts for a good-time dance, with prizes. The candies are bought in bulk and packaged ahead by volunteers from the Home and School clubs who hold an old-fashioned bee to do the job. Last year the women started with a breathtaking three quarters of a ton of candy, 200 pounds of peanuts, 14 bushels of apples, and filled 1,700 grab bags in just five hours.

High spot of every party is the grand costume parade. No matter what their age, the youngsters glory in showing off their home-cooked creations: ghosts and cowboys, tramps, vamps and pirates... and the best, of course, win a prize. Out-

side, the streets are empty. In fact, in the words of one storekeeper, they're "downright eerie," because all the black magic has moved indoors.

The story of how Weston's streets got to this unusual—and happy—state begins in 1946. The war had brought an influx of industrial workers to this small farming community on the outskirts of Toronto, and after the war Suburbia moved in fast. Weston found itself part of an expanding metropolitan area, with more children than it knew how to handle. And the youngsters, sensing change, were letting off too much steam.

Starting with the Recreation Commission which had been formed to help absorb war workers into the community, some townspeople wondered if something couldn't be organized for the children.

A leader in the field of recreation, Mrs. Pat Lynch, with two sons of her own, talked it over with interested neighbors and the group won approval from school authorities, the police and civic officials. Service clubs donated halls and auditoriums for the first evening.

It would be pleasant to say that right from the start the new-style Halloween was a success. It wasn't. The Recreation Commission ran into indifference, downright opposition and—biggest snag of all—money trouble. "But," recalls Pat Lynch, "we knew it would take time. We worked and promoted our ideas. Home and School clubs, the board of education and teachers began to help. And so did the Y and other community clubs and the churches. Parents were some of our biggest objectors—but the children brought them



CHATELAIN — OCTOBER 1955

round. Each new crop of grade-school youngsters came to our parties, enjoyed the fun and went home sold on the idea. Now we have complete support."

The committee tried financing the parties by collecting donations from the children but this didn't work out. In different years the service clubs, merchants and department of education all dug in and paid the bills. Today, however, Weston is so sold on its safe and sane Halloween that the town's taxes foot the bill.

Party food is bought in quantity at lower cost than any individual householder could buy it. Party locations are donated for the evening. Parents,



teachers and youth leaders give their time and talent. Thanks to such aid, \$750 pays for the entire evening's celebrations for all 2,400 Weston children enrolled in public, separate and high schools.

Planning starts with a meeting in June. In charge of over-all operations is a committee of twenty representatives from interested community groups and civic departments. The committee co-ordinates workers, plans the party programs and decorations. As October draws near, more groups and helpers are called in to meetings and work sessions.

Each year the program has grown—and adult objection to Halloween pranks isn't the only reason. Parents in other areas report that children are getting too demanding: they want money, taffy apples, fancy candy—expensive items to buy today. Too, youngsters are wandering too far from home in search of loot. Health also concerns modern parents. Youngsters collect everything in a jumble in their bags, from every kind of home, then stand around on street corners sucking and trying and making swaps. "And honestly," one school nurse comments, "how much of the take is ever eaten? The children get sick of candy, the fruit goes soft and a good lot of it is finally thrown out."

If you would like to see Halloween a time for fun and not a time of worry in your own community, Pat Lynch sums up Weston's experience:

Talk up the idea at Home and School club, your women's club, or some other willing organization.

Win the support of the school officials, of police and firemen. They will welcome a constructive plan for Halloween.

Present your plans to the service clubs, and ask them for financial support. Or seek a grant from your local government.

Seek public support through news stories, in speeches to parents and to the children in the schools. Get the whole community in on the planning, and you'll never lack for help.

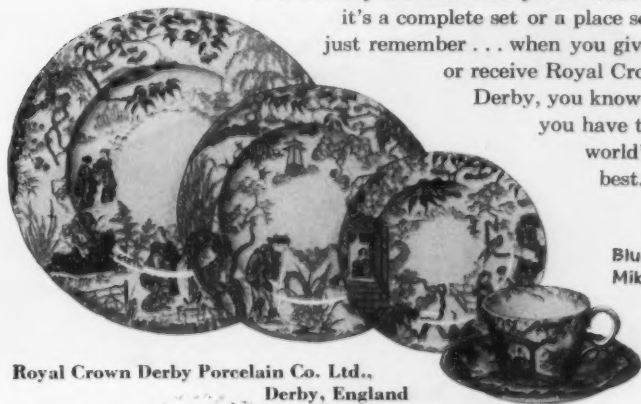
If there is no recreation group in your area, consider organizing one. The Ontario Recreation Association reports there are now over two hundred recreation groups at work in that province alone. +

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HOUSEHOLD TIPS

FROM CHATELAINE INSTITUTE

WHEN YOU add chopped fruits or nuts to packaged cake mixes, chop them very fine. Pieces that are too large sink to the bottom and the whole cake may fall.

If you have some lovely old leather-bound books you want to clean up and recondition, a saddle-soap treatment softens and cleans the leather. Art gum erasers seem the best to clean dust and finger marks from the pages.

If your mirrors are streaked, don't wash them with soap to try to remedy the condition! One quarter cup of ammonia added to one gallon of water will help cut the streaky film. Polish with a lintless, soft cloth.

If the fruit pies you make run over on your oven, sprinkle a tablespoon of quick tapioca on the uncooked shell before adding the fruit. Better still mix it with the fruit to be added. Put larger slits in the top crust to emit the steam. As an extra precaution place a sheet of aluminum foil under the pie plate (not on the floor of the oven) and turn it up at the edges to catch the drip.

Keep your good china that's hidden away on top shelves for special occasions in plastic bags or cover it with sheets of plastic (in a roll). The plastic keeps dust off the dishes between usings.

If you find any of your canned goods with bulging sides or tops, throw them out immediately. A bulge usually means the food inside has gone bad. Even if they smell quite all right, don't take any chances.

At the end of the summer season inflatable plastic beach toys and wading pools should be carefully stored to be kept in good condition for next year. Deflate them, wash carefully in sudsy water, rinse, dry thoroughly. Sprinkle generously with talcum powder to prevent their sticking and tearing. Store them where it's cool, dark and dry.

Glue felt weather stripping or leftover pieces of felt on the underside of the rockers on your favorite rocking chair. Now, you can rock to your heart's content and not mar the finish on the floor. Quieter too!

Next time you bake bread, try letting the dough rise in a large plastic bag.

Allow prunes, apricots to soak and simmer in pineapple or other leftover fruit juices instead of water. M-m-m. Good.

Bake meringues on cookie sheets lined with aluminum foil, and you'll have no trouble with them sticking. Allow meringues to cool. Peel off the foil. +

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FOR
CHATELAIN'S
YOUNG
PARENTS



How to breast-feed your baby better

Let's sort the facts from the fancies. Breast feeding is easy and pleasant—if you discount those old wives' tales

BY ELIZABETH CHANT ROBERTSON, M.D., DIRECTOR, CHILD HEALTH CLINIC

I WAS INTERESTED lately to meet an ingenious group of young mothers in a small western city, all at the family-raising stage, who had hit upon the novel moneysaving idea of a community layette. As one mother's child grew beyond the infant stage she passed on a complete layette to the woman about to have a new baby. Later this mother passed it on, after making suitable replacements and additions, to the mother of the next new baby. One layette in turn served half a dozen families, and there was far more of everything in it than most mothers are lucky enough to have on hand when baby comes.

I was surprised to find among this clever group of mothers considerable divided opinion on the subject of breast feeding. They asked me for instance whether it was "worth all the bother" when, as was demonstrated in this column last month, breast feeding is really far less bother than fussing with bottles and fixing formulas. I told them, as I also pointed out here last month, that breast feeding is more economical, more digestible and gives much better protection against infections than bottle feeding; that it produces healthier babies and more satisfied mothers.

This is all doubly true if you know all the facts about breast feeding before you begin, and how to make the best possible job of it. This month I'd like to summarize such information in, I hope, a helpful way.

For instance there is one thing you can start to do two or three months before your baby arrives. You will help prepare the ducts or channels which carry the milk from the breast to the nipples if each day you gently express a drop of colostrum—the fluid already present in the breasts.

Help at Home

Now that you are sent home from the hospital so soon, you certainly need help in the home, preferably for at least the

first five weeks. Actually an extra week in hospital, such as mothers had twenty years ago, costs more than a helper at home. Allowing you to get up soon after the baby is born, provided all is well, does help you to regain your strength more quickly, but you should remember that it takes from two to four weeks for your milk supply to become nicely established. Sometimes it is necessary to supplement your milk with a little formula for a few days, but as you get stronger and more into the swing of things you can likely cut it out. At first you should do just the barest essentials of looking after your baby and let your helper do the rest. Naps in the daytime, to make up for the time you are up with the baby at night, and eight hours or so of sleep during the night are what you need at first.

Modified Self-demand Feedings at First

Twenty years ago the conscientious mother breast-fed her baby by the clock—usually every four hours. If this happened to fit in with the baby's stomach-emptying time all was fine, but quite often it didn't and he would wake up an hour or more too soon and cry lustily until the clock said it was time to feed him. Often he was so tired by the time he started nursing that he fell asleep before he had taken all he needed. Besides he often started the feeding with considerable air in his stomach, which he had swallowed when crying, and this of course reduced his capacity for milk. Many physicians now will allow you to nurse a young baby as soon as two hours after the previous feeding if he wakes up and cries, and if burping, changing and cuddling him don't quiet him. Sometimes he just wants company and really isn't hungry. Unless your young baby is unusually drowsy or a premature or ill, and under these circumstances your doctor should be in charge, you don't need to waken him to feed him, unless

Continued on next page

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Continued from previous page
you want to go out or go to bed.

By four weeks of age sixty percent of such self-demand, breast-fed babies don't want feedings oftener than every three hours during the day, and the intervals are usually longer during the night. Twenty-five percent of them will have put themselves on a four-hour schedule by this age. In the meantime the baby has cried far less, which makes you feel happier and less worn. Of course you don't feed him every time he cries because he cries for other reasons besides hunger. According to many experts, babies that are fed on this system obtain more milk and grow better and their mothers also have less trouble with sore nipples and distended breasts.

It is very pleasant when your baby learns to sleep through the night, but you had better let him decide when he is old enough to do this. Naturally you would never wake a healthy, normal baby at night to feed him. By three months of age some breast-fed babies will sleep through from 6 p.m. to 7 a.m. without a feeding and still gain perfectly normally. Later on they may demand the 10 p.m. feeding again for a while. It is best not to have your baby sleep in your room as his squirming around or squeaking may wake you unnecessarily. Some physicians and also some mothers prefer to stick to regular three- or four-hour feedings, but the contention that a modified self-demand system, as outlined above, teaches a baby bad irregular habits is not supported by the facts.

Length of Feedings

During the first two days after delivery your breasts have just colostrum in

them (which incidentally is very valuable to your baby as it contains antibodies against infections) and he will get all of it in only two minutes or so. If he nurses longer your nipples may get sore. You are the only person that can give your baby this valuable colostrum, so you should certainly nurse him when you are in hospital.

The first day the milk comes in, he can nurse somewhat longer and from then on he is usually allowed up to twenty minutes' actual nursing. Occasionally if a young baby is a very slow, weak nurser, more time is permitted. Many physicians advise ten minutes on one breast and as much as he wants, up to ten minutes, on the other at each feeding, starting with the right breast at one feeding and the left at the next. Others recommend twenty minutes on one breast only, alternating them of course. As the supply keeps pace with the demand, using both breasts at each feeding will increase it. So will expressing any milk that he hasn't taken. Older infants sometimes get so expert at nursing that they often are completely satisfied with only five minutes on each breast.

Position During Feeding

Both of you should be comfortable and your baby's head should be fairly well elevated. When his head is well up, the air which he swallows when he nurses rises to the top of his stomach, where it is dislodged more readily when he is burped. A little milk often comes up with it and some may run out of his mouth when you change him after a feeding. If you prop his head up on a couple of folded diapers or a pillow while

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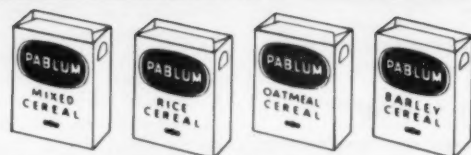


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there are four Pablum Cereals

changing him you will probably prevent this. It happens because the muscles at the top of the stomach are rather weak in a young baby.

The Draught Reflex

Very often you will notice a peculiar, slightly uncomfortable feeling in your breast, almost like pins and needles, shortly after your baby starts to nurse. The breasts also feel tighter and some milk may leak out of the one you are not using. This is called the draught reflex and it is due to the contraction of small muscles in the breast which cause the channels to fill up with milk. These muscles also help to expel the milk from the nipple and sometimes it comes out so fast that your baby has to gulp to keep up with it. He should always grasp the whole dark area (the areola) in his jaws but he usually knows how to do that himself.

Care of the Nipples

It is a good plan to wipe off your nipples with a small ball of good absorbent cotton dipped in cooled boiled water before and after nursing. You can now get very comfortable and handy nursing brassières which support the breasts adequately and have a waterproof section over each nipple to save your clothes from the leaking. You want to keep your nipples as dry as you can, so small pads cut from sanitary pads and placed between the brassière and you are helpful. Replace them whenever you can, if they become damp.

Sometimes your baby exerts such suction that it is hard to get him disconnected and the process hurts you. If you slip your finger into the corner of his mouth it reduces the negative pressure so that he can be removed easily.

Worry and Breast Feeding

Nursing mothers rarely menstruate, but if you do you need not worry about the quality of the milk your baby gets. It is definitely not poisonous as the old wives' tales maintained.

The amount of milk your baby gets varies quite a bit from feeding to feeding and it is a poor plan to weigh him before and after meals; it is also hard to do accurately. Once a week is often enough for weighing if you have scales and once a month if you haven't.

Just because your baby cries a fair amount is no indication that he isn't getting plenty and sucking his fingers doesn't mean anything either. All small babies do it. The less you worry about this or anything else, the better nurser you'll be. After all it is a perfectly normal, natural procedure. You would be wise to lead a quieter life than usual and not dash around too much or work too hard, but that doesn't mean that you can't do pretty well anything in moderation. Making a good job of the nursing gives you a pleasant feeling of satisfaction and I believe from personal experience that you will decide when it's over that it was worth all that it took. +



JULIETTE

Continued from page 17

newspaper, radio and TV critics conducted by TV Guide magazine named Juliette the most popular girl singer in Canada, ahead of such performers as Shirley Harmer, Terry Dale and Norma Locke.

Virtually all of the recent swing to Juliette stems from the impression the

girl makes on the television screen. As a singer of love ballads, Juliette has a way with a lyric that makes every man in the living room wiggle his toes. At the same time, women detect a different stamp on their tiny screens, an at-least-this-doll-isn't-drawing-a-bead-on-my-husband quality that keeps them from wrenching the channel over to George Raft in the late movie.

There may be an explanation for this apparent paradox. While a man might concede that Juliette is somewhat on

the plump side, he'd insist she's on the plump side in the correct places. He is aware the instant he adjusts the brightness dial on his set that when Juliette climbs into a dress the dress is cram-jam-full of Juliette. This picture tends to lend a tingling personal character to her songs. A woman sees Juliette as a brimming figure. "She's a wide girl on a narrow screen," one woman observed recently, "but such a lovely voice."

Television, of course, is a medium in



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which a singer's appearance is possibly more important than the quality of her voice, or, at least, there are a number of apparently successful songbirds on TV whose voices sound as though they were making their anguished way along an eaves trough. Juliette is aware of the importance of a trim waistline. Accordingly, she is sometimes sensitive about the fact she carries one hundred and fifty pounds on a just under five-foot-six-inch figure. Once, in Vancouver, where she lived until moving to Toronto a year ago, her weight had got rather out of hand. A Toronto acquaintance who knew her then, a tall slender girl who is also a singer, met her backstage at a concert at which they were both performing on the west coast.

"Gee, honey," Juliette said, "you're starting to pack on a little weight, aren't you?"

Juliette has gone on occasional diets of meat, fish, eggs, skim milk and stewed tomatoes, and dropped as much as ten pounds in a week, but confesses that the diet makes her "a nervous wreck and just isn't worth it."

"If I had to give up eating," she observed rather wistfully recently, "I'd give up singing."

On another occasion, she remarked, "I don't really think a hundred and fifty is too much. After all, I have big bones."

The concern is fleeting, however, and on camera it is not apparent at all. What comes across is a warm beaming smile, a genial enthusiasm, and a real affection for a lyric. And, along with a bubbling of personality, there is a quality not possessed by many of the slim trim TV songbirds who clutter up the living room—a sure talent.

"Her personality on television has made her popular," says Donald Gordon, a veteran piano player of show business, "but she's just as good on radio where the remarkable quality of her voice does all the work."

Gordon plays piano with the Art Hallman group for which Juliette is vocalist on the weekly radio show. "She's an excellent rehearsal singer, wastes no time and always has her material ready," says Gordon. "Consequently musicians love to work with her."

Even for radio, Juliette throws herself into her lyrics. "She gets a misty look in her eyes and appears to be singing those love songs right to the musicians,"

relates Gordon. "She's looking right at you, although she isn't seeing you, and lets herself get completely into the lyrics."

Gordon reflected silently on the last time he'd undergone the experience. "Gosh," he said, "it'll get you, too."

Billy O'Connor, with whose group Juliette sings on TV and radio, does not quite see her in this light. "Julie is a homish girl on the plumpish side," he says. "When we talk about the dress she's wearing on TV, you'd be surprised how many plumpish women go out and buy stuff like it."

O'Connor, a short, bespectacled Irishman who came from a family of fifteen children, lauds Juliette's singing ability, although the two of them have argued frequently and appear, out of working hours, to be in a constant state of armed truce. "This girl is better than Gisele Mackenzie," he says. "She'd go real big in the States if she'd slim down." Miss Mackenzie, who was born Gisele LaFleche in Winnipeg and called herself simply Gisele when she was Canada's leading female vocalist five years ago, now is a successful TV performer in New York and Hollywood.

Juliette isn't enthused about singing in the United States.

"Sure, I'd go, if I could commute," she says. "But I wouldn't leave Tony. I've got the most wonderful husband in the world. He never complains, he's a tremendous judge of my work, and he always settles me down. He likes my cooking, too."

Juliette and Tony were married July 7, 1948, in Vancouver where both were performing at the Palomar Supper club. Tony Cavazzi is a slim, dark, quiet-spoken saxophone and flute player, an accomplished sideman who plays with groups around Toronto. He and Juliette lead a quiet social life, are ardent television fans in their own spacious five-room apartment on the evenings when neither of them is working. Even then, they're always home by midnight when they prepare a late snack and sit watching the Steve Allen TV show until 1 a.m. Since most show-business work is at night, they rarely go to bed before two, and sleep until eleven in the morning or noon.

Tony makes breakfast while Juliette makes up her face and combs her hair. They have grapefruit, two eggs, usually boiled, two slices of toast and a couple of cups of

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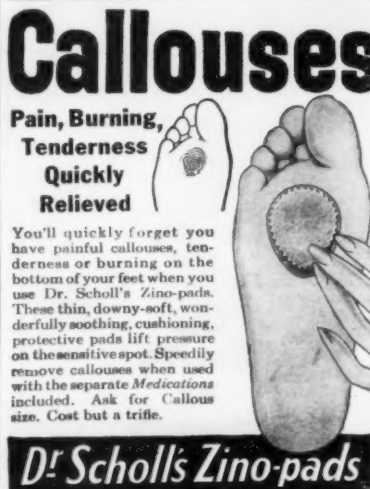
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coffee each. If she has afternoon rehearsals Tony drives her in their dark-green hard-top convertible and picks her up when she's finished. They eat dinner at home, generally a casserole dish Juliette has prepared at noon.

"Casseroles are marvelous time-savers," Juliette says. "I put them on, and then can forget about them while I'm at rehearsals."

Their two favorites are spareribs and spaghetti, the sauce for which Juliette makes over a twenty-four-hour period. Tony and Julie have no trouble putting away three pounds of short ribs at a sitting, and Juliette needs no cookbook to rattle off her recipe.

"I rub the ribs thoroughly with a clove of garlic before cutting them into four layers," she says with ready enthusiasm. "Between each layer I sprinkle brown sugar, chop an onion, three cloves, a bay leaf, a quarter teaspoon of oregano, and a chopped green pepper. Over this, a generous amount of salt and pepper, and the pepper must be

from a pepper mill; it makes a tremendous difference. This cooks at 350 degrees for two hours."

Juliette's spaghetti sauce is more elaborate. "Take a large chopped onion, a chopped green pepper, a pound of chopped mushrooms and a large garlic clove finely chopped and let it simmer in half a cup of pure olive oil for fifteen minutes," she instructs. "Then throw in a large can of stewed tomatoes, a small can of tomato paste and a twenty-ounce can of tomato juice. Then add three tablespoonfuls of sugar, which kills the bitter taste of the tomato. Then a teaspoon of salt and a teaspoon of pepper—again from a pepper mill—and then these ingredients: six cloves, six peppercorns, a bay leaf, half a teaspoon of oregano, half a teaspoon of basil, a good bunch of parsley, chopped, and the green leaves of two or three stalks of celery. I simmer this for two hours the day before serving and for two hours the day of serving. And I serve it on a flat spaghetti, called *linguina*. Because

Electric heaters go on a week end

One cool evening last fall, at a summer cottage in Ontario's Haliburton Highlands, a rather odd game was in progress. If you had peeped through the large picture window into the living room, you would have observed a group of people with paper and pencil in hand, taking their ease before two large electric heaters. They weren't doing crossword puzzles and they weren't writing their memoirs but, strangely enough, were charting the rate of rise in room temperature produced by plug-in heaters.

Novel occupation on a holiday week end, but it had a purpose—to test two thousand-watt electric heaters which had been sent to the Institute for approval. After preliminary tests in the Institute's offices, the heaters were installed in Marie Holmes' summer cottage during a period when the outside temperature dropped to thirty-five degrees at night. No other form of heating was used during the test period. The tests showed a steady rise in room temperature at a reasonable rate, and when the temperature at which the thermostat had been set was reached, it was maintained with only slight fluctuations for as long as desired. The record of performance was checked with the manufacturer's claims, the guarantee examined and from the standpoint of household use, the heaters were judged satisfactory in every respect.

The heaters were then turned over to a research laboratory for exacting, scientific testing, with particular attention to the efficiency of the thermostatic controls. The report was good. A recommendation regarding a minor construction improvement was passed along to the manufacturer, who stated in his reply that the change had already been made. On the basis of their satisfactory performance and over-all quality, Chatelaine Institute was happy to award the Seal of Approval to Electromaid Heaters No. 1363 AT and No. 1306 AT.



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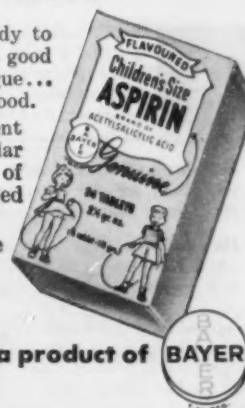


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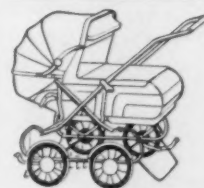
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it's flat, rather than round like most spaghetti, it's easier on the fork. I make a meat loaf and cut it into patties, and I always buy my own Parmesan cheese, in bulk; don't get it packaged, get the bulk. It has a beautiful sweet flavor. I generally grate a pound of it at a time and keep it in a plastic box."

Juliette's face is aglow as she reels off her recipes. "Honestly, I just love to eat," she says with a flashing smile and complete frankness.

Juliette, in fact, is a completely frank

girl. She makes no pretense, for example, about her hair which excessive bleaching has turned almost platinum. "When I was a kid I was a wreck," she says. "I was well developed but I had brown hair and bushy unplucked eyebrows. Then I saw Rita Hayworth in a movie called Strawberry Blonde and I went to a hairdresser and got my hair bleached. But strawberry blond doesn't photograph too well so I became real blond. It's flashy, but until I became a blonde nobody ever looked at me.

Now they do. With blond hair you're practically your own publicity manager and, let's face it, I'm in the entertainment business; I need publicity."

Juliette rarely goes to a beauty parlor but instead bleaches her hair herself. "I like doing my own hair," she says. "If I hadn't been a singer I'd probably have been a hairdresser. The thing about bleaching your hair, the more you do it, the lighter it gets. That's why I'm platinum now."

Juliette was born Juliette Sysak in

Winnipeg on August 26, 1927. She was the second daughter in the family of two raised by Fred Sysak, a chef on the Canadian National Railways, cooking in diners between Toronto and Winnipeg. When Julie was six her father was transferred to the Vancouver-Winnipeg run so the family moved to the west-coast city where her sister Suzanne began taking piano lessons. Julie didn't. "I was always a tomboy," she says. "I liked baseball, swimming and bike riding. I got along swell with boys, but not much with girls. I was never much for dolls and I was always a big girl for my age."

She did love to sing, though she never took a lesson, and popular songs were her cup of tea. When she was thirteen she entered a contest on the stage of the Orpheum Theatre where she sang the Woodpecker Song and was heard by Dal Richards, a bandleader then appearing at the Hotel Vancouver. He invited Julie to sing with the orchestra and she did, for three years.

Meanwhile she was going to school and living at home where her mother let her help in the kitchen, occasionally cooking a meal, but usually sharing the dishes chore with her sister Suzanne. Thus, she learned to cook by watching her mother, who, like Juliette, cooked by "feel" rather than a cookbook.

Juliette was just sixteen when she got a call from Alan Young, now a Hollywood TV and movie performer, who had a network radio program in Toronto. Young, a Vancouver native, had seen Juliette singing with the hotel band and felt she had the fresh quality he wanted on his weekly national program. She went to Toronto to join Young and sang for thirty-nine weeks on his Buckingham show. When Young moved on to New York, Juliette returned to Vancouver. "I was homesick and green," she reflects, "I was glad to get back."

She Photographed like Grable

In Vancouver she got occasional club dates and got back into radio on a local station with a program called Here's Juliette. She sang cowboy songs for the network on the Burns Chuckwagon show, and then two things happened to affect her career: she went to the Rita Hayworth movie and became a blonde, and she met and married Tony Cavazzi. "With blond hair, my club bookings just zoomed," she laughs. "With Tony, I found one in a million."

Meanwhile, a trombone player named Dave Robbins, a friend of Tony's, left Vancouver to join the Harry James band. James was looking for a vocalist and Robbins recommended Juliette. She sent pictures and Robbins was in James' office when they arrived.

"He took a look and he nearly flipped," Robbins reported to the Cavazzis later. "'Man,' he said, smacking his forehead, 'is this Betty?'" The resemblance between Juliette and Betty Grable is marked, particularly in pictures. James asked Juliette to supply some recordings, which she did. He made her an offer but Juliette, when she learned road tours were part of the deal, did a lot of nail-chewing and bowed out.

"Things were great with Tony and me," she reflects. "Why should I go bouncing into Peoria in a bus, or someplace?"

When Canadian television reached Vancouver in the fall of 1953, Juliette

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Do shrug off those drudge tasks once in awhile to romp with baby for the sheer joy of it. Dusting can wait. A little heart that wants to dance often can't.

Do make a point of smiling often. Be surprised how often you get smiled back at... what a morale-booster it is for both baby and you.

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Breaks up phlegm—eases wheezing.

MY ELECTRIC THINGS
RUN SMOOTHER WITH
A FEW DROPS OF
3-IN-ONE



3-IN-ONE OIL

sprang toward the ground floor of the new outlet. She landed with a thud. Producers on the west coast advised that the future was limited for a singer. "If you can dance, or have a comic routine, maybe," a man said, "but a straight singer? Well, no."

So through the winter into the spring of '54 Julie and Tony weighed their future. They figured they'd gone about as far as they could go, if singers were out on TV, and they made plans to go to Toronto. Juliette had known a musician in the Alan Young program's orchestra named Cliff McKay who had emerged as a g-dropping, Stetsoned master of ceremonies for a cowboy confection called Holiday Ranch. She wrote and told him she was planning a move. What chance do I have, she asked.

McKay, who also has a radio network program called Musical Kitchen, told Juliette he'd give her two guest shots on each program to keep her in eating money while she shopped for work, and Julie and Tony arrived in Toronto on the morning of St. Patrick's Day, 1954. They moved into an inexpensive hotel near the CBC buildings on Jarvis Street and went hunting.

It turned out that Billy O'Connor was watching his television set when Juliette made her first appearance on Holiday Ranch. O'Connor, too, was looking for better things, hoping to emerge from what he calls the "gin mills and smoke joints," the Yonge Street bars that feature small groups of musicians.

He'd organized a quartet of Jackie Richardson on bass, Vic Centro on accordion, Kenny Gill on guitar and himself for piano and songs, and he was looking for a girl vocalist. "Our pet, Juliette," he recalls, "was a new face and she could sing. I called her."

In April 1954 the CBC took on the group for a summer replacement, spotting it here, there and everywhere. O'Connor, a gremlin-like bundle of energy, kept asking viewers to write in their requests and, each show, effusively thanked one and all. One night, with a minute or two to fill, he turned to Juliette. "Hey, honey, that's quite a dress," he grinned. "Whyn't you tell the folks about that dress."

"Well," smiled Juliette, her magnificent teeth flashing, "it's really a bright orange, although I guess you can't tell that on television, and it has lace here and these are sequins."

The mail, a steady flow of a hundred or so letters a week, contained an unexpected volume of comments on Juliette's dress the following week, and the little byplay on Julie's apparel has become a fixture on the show. Letters still contain considerable comment on Juliette's latest creations—most of it favorable, but a few insisting it's far too gaudy. Numerous letters make a point of mentioning her "warm and friendly smile."

You Don't Yell a Song

RCA Victor made four recordings of Juliette singing a nondescript collection of songs last January. "They were all bouncy, or had some crazy gimmick," she frowns, "and I'm a ballad singer if I'm a singer at all. The man from the record company had me yelling, he said they wanted lots of guts. No wonder they were turkeys."

This summer she expects to try four more for RCA Victor and this time, she says, they'll be ballads. They'll be recorded with either Gordon Jenkins' orchestra, a well-established one, or with Richard Maltby's, a new and rising group.

If Juliette says they'll be ballads,

they'll likely be ballads because this is a forthright girl who rarely acquiesces for the mere sake of getting along with people. They tell the story around the CBC of the night Juliette rose from the make-up table and headed for the dress rehearsal in a downstairs studio. She was beautifully groomed and her black net dress was just right. Near the door, she suddenly stopped.

"Say," she said, "I'm wearing brown shoes."

"So?" asked a make-up girl, puzzled. "So they don't go with this black dress."

It was pointed out to Juliette that, on a television screen, nobody would know the difference.

"I'll know the difference and I don't like it," she stormed.

But, it was 10.30 at night and nothing could be done about it. "I always try to really feel the songs I sing," she explained, "and the producer had been telling me to climb right into the lyrics, to realize that I was beautifully made up and wearing a beautiful dress."

"I ask you," concluded Juliette, "how can a girl feel she's beautiful if she's wearing brown shoes with a black net dress?" ♦

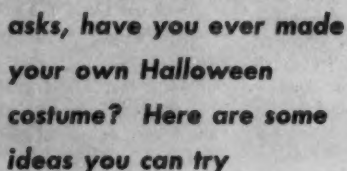
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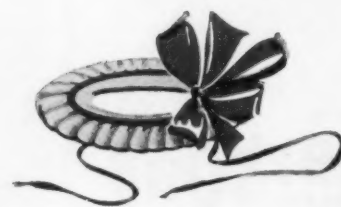
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Comes a time for lots of fun
That's the night when witches ride
Over the country far and wide.
But if you roam you will find
Everyone is very kind.
Rosy apples, candies too
For happy children just like you
Until it's time to go to bed
Nodding every sleepy head.

heard that in other places they say "a penny for my hat." I am sure that there are lots of other expressions and I'd really love to hear what you boys and girls say right across Canada. We have such a big country, haven't we?

- Make hats from paper plates (add a ribbon bow), or painted paper bags.



Good-bye for now—see you next month.

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OCTOBER

Sunday Monday Tuesday Wednesday Thursday Friday Saturday

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November

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